



S. DELAFONT

ARTISAN NÉGOCIANT



## Limoux 2015

**Grapes :**

100% Chardonnay.

**All our selections are made from growers working in biodynamie, organic or sustainable viticulture method. That means no use of chemical fertilizers neither herbicides nor pesticides.**

**Soil:**

At 450m of altitude within the “Haute Vallée” soil, the vines are planted on a soil of sandstone, clay and limestone.

**Vinification :**

Slow alcoholic fermentation in barrels.

**Ageing:**

9 months in french oak barrels.

**Serve at:**

12-13°C / 53-55° F

**Storage:**

Up to 7 years.

**Age of Vines:**

Between 15 and 40 years old.

**Alcohol:**

13.5% by vol.

**Eye:**

Deep color with grey tints and straw.

**Nose:**

Rich, with marks of citrus fruits, almond and brioche.