

CHÂTEAU DE BRASSE

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AOP LIMOUX BLANC

STORY

The Château de Brasse and its aqueduct, a remarkable gateway to the estate, have belonged to the de Latude family since 1719. The expertise of ten generations who have succeeded one another at the head of this vineyard now makes it possible to express the full potential of the Chardonnay and Chenin grape varieties.

VINEYARD

Located between the towns of Limoux and Alet-les-Bains, the Château de Brasse stands at the foothills of the Pyrenees on the banks of the Aude River. The finest plots, located on the slopes of the estate, have been selected to produce this cuvée under the AOP Limoux designation.

GRAPE VARIETY

70% Chardonnay and 30% Chenin

WINEMAKING

All the grapes are hand-picked and sorted on a conveyor belt. For the white wine, the decree of the AOP Limoux designation requires barrel fermentation. Regular bâtonnage (lees stirring) allows the wine to be “nourished” before being aged in barrels for 8 to 9 months.

TASTING

The straw-yellow color has silver highlights. The floral notes and white-fleshed fruit aromas are revealed on the palate with well-balanced richness and freshness. The minerality and length of this wine suggest excellent aging potential. This wine should be enjoyed at 12°C, after being carefully decanted 30 minutes before serving.

FOOD AND WINE PAIRING

This AOP Limoux white pairs perfectly with scallops, sea bass grilled, marinated bluefin tuna, cod with homemade truffle mashed potatoes, or even a platter of goat cheeses.




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LIMOUX

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