

Vergnes N.V. Blanquette de Limoux (Mauzac)

WineWise Code	FMA-BDLNV
Country	France
Region	Languedoc
Color	Sparkling
Alcohol by Volume	8
Acidity	3.03
Residual Sugar	61
Closure	Natural Cork
Varieties	100% Mauzac
Maceration Notes	Direct Press
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel
Aging duration (months)	15 months on lees
Filtered?	Yes
Yeast	Native
Lees Contact or Stirring	Yes, during aging and in the bottle
Malolactic	No
Added Sulfur	Yes
Elevation (meters)	200-280
Vine age (years)	20-30
Vine Yields hl/ha	45
Farming practices	Sustainable
Grape Picking	Machine



Notes from the producer:

Entire bunches pressing out with pneumatic press. Racking at low temperature (8°C). Fermentation temperature controlled (18°C). Traditional method: first fermentation in vat then bottle fermentation follows (second fermentation). Bottles will be resting for 9 months at least on laths in air-conditioned cellar. 3 months before launching, bottles disgorging is done, then we add a « liqueur d'expédition » and we finish with the cork plugging.

This charming property is only 15 minutes away from the famous City of Carcassonne, at the end of a road that winds its way across the countryside through vineyards, olive trees and heath. You will be welcomed in our wine-tasting cellar which is listed as a "landmark of good taste" (site remarquable du gout) and classified as a special stopover in Cathar country (étape terroir du pays cathare).

Domaine Vergnes has been a family-run Estate for three generations and is located in Saint-Hilaire, where the Blanquette de Limoux wines were born. Jean-Claude Mas acquired the Estate in 2011, fascinated by the place, the quality of the wines and the chance to make his dream come true and have his own sparkling wines!

WineWise Notes:

We renewed contact with this old estate at a sad point, shortly after the untimely death of young proprietor Jean-Marc Vergnes. His widow, Isabelle, wanted to carry on the domaine, but finally decided to take on new partners, as she has young children. We are optimistic that the quality-mindedness of this superb producer of sparkling wines will not change. Limoux is arguably the first place in France to have invented sparkling wine. Its limestone soils and markedly cooler climate make it apt for this category. The price-quality ratio is second to none.

Mauzac is Limoux's calling card. A variety essentially unique to the region that provides the essence of what makes this appellation different. Chardonnay, Pinot Noir and Chenin Blanc have all made their mark in recent decades, but it is Mauzac that imparts its singular green apple tones to the aroma. This is an unpretentious but hugely satisfying sparkler, gentle, easy and suave, with perfectly judged dosage.