

Vergnes N.V. Blanquette de Limoux Ancestrale

WineWise Code	FMA-BLANV
Country	France
Region	Languedoc
Color	Sparkling
Alcohol by Volume	8
Acidity	3.03
Residual Sugar	61
Closure	Natural Cork
Varieties	100% Mauzac
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel
Aging duration (months)	15
Filtered?	Yes
Yeast	Native
Lees Contact or Stirring	Yes
Malolactic	No
Added Sulfur	Yes
Elevation (meters)	250-280
Vine age (years)	35
Vine Yields hl/ha	40
Farming practices	Sustainable
Grape Picking	Hand-Harvested



Notes from the producer:

Direct pressing. Must protection by saturation of carbon dioxide. Cold settling for 24 hours. Fermentation with selected yeasts, fermentation stoppage by filtration. Bottled between December and January for natural bubbles (second fermentation). Bottles may have a slight cloudiness.

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.

As its name implies, this is the Big Bang of French sparkling wine! The wine is made by stopping fermentation via filtration with the third new moon of the year, in March. It is then bottled with added yeast and left to continue a gentle secondary fermentation in bottle – but there is no disgorgement. The result is a fascinating and delicious sweet sparkler (90 grammes of residual sugar) with just 7.5% of alcohol. It makes an original alternative to Moscato d'Asti.