



# BARON MAXIME

brut gold reserve  
AOC BLANQUETTE DE LIMOUX

# 2009



## GRAPE VARIETIES

90 % Mauzac  
10 % Chardonnay

## TERROIR

Clay-limestone.  
The average age of the vines is 20 years old.  
The Estate follows the precepts of integrating farming.

## WINEMAKING

Yields are kept low and grapes are all harvested by hand to prevent any oxidation before pressing. The Traditional Method is used with second fermentation in the bottle. The average yield is limited to 50hl/ha. The harvest is exclusively manual. The vintage Baron Maxime follows a traditional vinification, and is aged on slats for 9 months.

## TASTING NOTES

The mousse is fine and persistent. The wine reveals delicate aromas of acacia with hints of citrus fruit. Soft and fresh on the palate, it displays a lovely creamy mouthfeel with a nice lingering finish. It's an ideal drink for aperitif (dry or in cocktail) or to accompany fish (trout) or seafood (crab, shrimp, spider crab).  
Serve chilled between 7-9°C.