

AIMÉ BARON



Brut

AOC Blanquette de Limoux, France

GRAPE VARIETIES

90% Mauzac, 5% Chardonnay, 5% Chenin Blanc

VINIFICATION

Harvested with low yields. Hand picked grapes are gently pressed then fermented at controlled temperatures. Vinification is completed using the Champagne method, with 18 months aging on the lees.

THE WINERY

Blanquet de Limoux stakes its claim over Champagne, Cava and Prosecco as the first sparkling wine ever produced. Traditionally made from the Blanquette variety (more commonly known as Mauzac), this unique AOC is named for that grape and the town in which it was originally produced, Limoux. Aimé Baron is crafted by the Salasar family who have been coaxing wine into secondary fermentation since 1890. Salasar is located in Campagne-sur-Aude, a medieval village at the western edge of the Aude Haute Valley. The 150-acre Domaine lies outside the town, subdivided in disconnected parcels of vines across hillsides up to 1500 feet in altitude, while the rest of the Limoux appellation is located between 650 and 1300 feet.

TASTING NOTE

Graceful. Bright fruit and floral aromas. Dry, medium bodied and lightly fruity with toast and mineral notes balanced by crisp acidity and tiny, delicate bubbles.

FOOD PAIRINGS

Ideal as an aperitif. Great with light hors d'oeuvres and fish entrées or pastry.



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