

# BLANC LIMÉ

French café classic returns !



Jean Pierre Xiradakis, the owner of the renowned restaurant “La Tupina” met our family a few years ago, which has been producing wines in Bordeaux since 1858. Together, we decided to breathe life back into Blanc Limé, which is produced following an authentic recipe : a base of dry white wine with a careful blend of natural citrus aromas, and a touch of fizz. In the 50s, this was the drink of choice in the cafés of South-West France and the brasseries of Paris.

## THE RECIPE

White wine from Entre-Deux-Mers, predominantly Sauvignon Blanc and Semillon. Natural citrus aromas (lime, grapefruit, etc.), water, sugar. Carbon-dioxide is added when the drink is bottled for a touch of fizz.

**Annual production** : 60 000 bottles

**Enologist** : Jérémy Ducourt

## TASTING NOTES

**Colour** : Pale yellow with green tints

**Nose** : Lively, fresh, lemony and zesty with a base note of Entre-Deux-Mers Sauvignon

**Mouth** : Fresh, crisp, with sweetness married with a gentle sparkle

**Food pairings** : Served well-chilled (8-10°C). Perfectly suited as a pre-dinner drink, by itself or with tapas, charcuterie or other canapés. Can be served with cold salads, fish or crustaceans. Due to its original and unique character, Blanc Limé is also great in a range of different cocktails.

