



Le Gout d'Autrefois
BLANC LIMÉ


J-P XIRADAKIS
ET
LA FAMILLE DUCOURT

i. e. Traditional sparkling white wine based beverage made to an authentic French recipe.
A popular drink of yesteryear sipped at café counters and during local celebrations.

The Story

1930 – 1970 Days of Glory

« They used to thank him with a few coins, a handshake or by taking him to the nearest bar to buy him a glass of Blanc Limé. »

Maurice Delbez

« Everyone should believe in something, I believe I will have another glass of Blanc Limé! »

Anonymous

« When I was a child, my parents used to drink Blanc Limé on their way back from the vineyards in the summer heat. »

Simone Ducourt



2001 – 2008 First launch

« The blanc limé is a beverage belonging to the local heritage. It's fresh, cheerful, natural and very thirst-quenching . »

Elle à table (2003)

«Announcing an authentic, effervescent and truly delicious French original! When given the chance, everyone who tastes Blanc Limé succumbs to its charms...try one glass and it's hard not to reach for another. . »

Laithwaites wine (2007)

« Blanc Limé made from Bordeaux white wine was traditionally associated with life's simple pleasures, from the first after-match drink on a hot afternoon to the village fair. It's a French café classic, popular amongst young people but also those nostalgic for times gone by. Equally at home on the tables of acclaimed restaurants, it's a taste of French Art de Vivre in a glass. »

JP Xiradakis

2011 - A fruitful meeting



Jean-Pierre Xiradakis

The renowned owner of restaurant La Tupina in Bordeaux, passionate about his native South West, has been welcoming bon-vivants from France and further afield through his doors for many years. La Tupina achieved worldwide recognition in 1994 when the restaurant was awarded "Best Bistro in the world" by the International Herald Tribune.

The menu reflects the region's gastronomic heritage using traditional recipes made from local products and, of course, offers an excellent selection of Bordeaux wines.

The Ducourt family

In 1858 the Ducourt family settled in Ladaux, a small village in the Entre-deux-Mers, and over time has built up one of the largest family winery in the region. Henri Ducourt, the pioneer of the family business, started out working 10 hectares of land in 1951.

Today, his children and grand-children now manage 450 hectares of vines, spread over 14 châteaux in the Entre-Deux-Mers and Saint-Emilion appellations.



French café classic reborn

This fortuitous encounter allowed the Ducourt family to restart the production of sparkling wines. In 1980 Bernard Ducourt already produced sparklings in the winery at Ladaux in partnership with Champagne house Moët & Chandon.

The chance to work on a similar project almost 30 years later proved too big an opportunity to be missed. After several months of oenological research and tastings organized with Jean Pierre, the two decided on the final blend of ingredients with care being taken to match Blanc Limé to dishes from La Tupina's menu.

The first bottles were released during summer 2011 and have known a first success locally in the South West. Rapidly the popularity spread also outside France and an increasing number of bars, restaurants and shops succumb to the Blanc Limé in cities like New York, London, Shanghai, etc.



The recipe

White wine from Bordeaux, predominantly Sauvignon Blanc & Semillon

Natural citrus aromas (lime, grapefruit, etc.), water, sugar. Carbon-dioxide is added at the bottling for a touch of fizz.

Tasting notes

Pale with slight green sparkle.

Nose: Fresh, citrus flavours with underlying notes of Entre-deux-mers Sauvignon.

Palate: Crisp, refreshing, a perfect balance between lively acidity and sweetness with a finish of fine bubbles.



Food pairings

Served well-chilled (8-10°C) with ice-cubes.

Perfectly suited as an aperitif, by itself or with tapas, charcuterie or other canapés.

Can be served with cold salads, fish or light desserts. Due to its original and unique character,



Cocktail ideas

Blanc Limé can be a key partner for your cocktails!

SPRITZ LIME

Tall wine glass / All day cocktail

Difficulty : ★★☆☆☆

Preparation :

- 4 ice cubes
- 1/3 of Apérol
- 2/3 of Blanc Limé
- 1 squeezed orange wedge

Decoration :

Orange wedge.



More recipes in our cocktails book.

2016 – Rosé Limé

Are you going to make a rosé as well?

This is by far the question that came back the most over the last years. So at some point Jean Pierre and the Ducourt family decide to listen to this popular request and get back to work for a second recipe.

It took a year to find the good balance and define Rosé Limé true identity. The method to find the recipe was the same as Blanc Limé: start with a nice quality rosé wine, blend with citrus fruits and red berries, taste, re-taste, try another blend, etc. Until finally, one recipe gathers unanimous agreement.

This Rosé Limé is elegant, fruity & succulent!



The recipe

Rosé wine from Bordeaux, predominantly Merlot & Cabernet Sauvignon.

Natural red fruits (cherry, gooseberry, strawberry, etc) and citrus aromas, water and sugar. Carbon-dioxide is added when the drink is bottled for a touch of fizz.



Tasting notes

Dazzling pale pink.

Nose : Subtle, fruity, with aromas of red berries and grapefruit zest with base notes typical of our region's wines.

Mouth : Fresh, light, with sweetness married with a gentle, fine sparkle.



Food pairings

Served well-chilled (8-10°C) with ice-cubes.

Perfectly suited as a pre-dinner drink, by itself or with tapas, charcuterie or other canapés.

Can be served with cold salads, fish or light desserts. Due to its original and unique character,



Cocktail ideas

Like its big brother, Rosé Limé goes very well with your cocktails!

GIN O'CLOCK

Highball galss / Before dinner cocktail

Difficulty : ★☆☆☆☆

Préparation :

- 4 ice cubes
- 1/3 Gin Rosé
- Orange zest
- 2/3 Rosé Limé

Décoration :

2 wedges of lemon.



More recipes in our cocktails book.



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