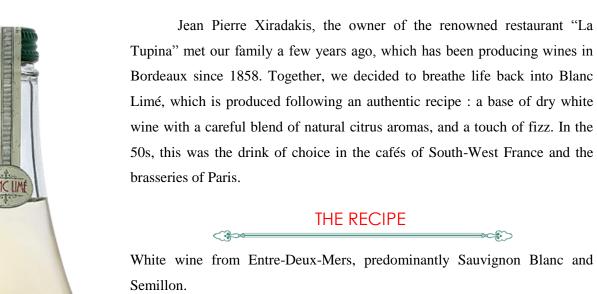


## French café classic returns!



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.



ERVIR FRAIS





