

BLANC LIMÉ ROSÉ LIMÉ

AUTHENTIC FRENCH SPRITZ



TRUST ME,
YOU NEED A LIMÉ

HISTORY

1930-1970 The Golden Years

"People would thank him with a coin or a handshake. And if there happened to be a bar nearby, that 'thank you' was often a glass of Blanc Limé."

— Maurice Delbez

"It was at local festivals and village celebrations that Blanc Limé truly earned its reputation."

— JP Xiradakis

"When I was little, my parents would enjoy a glass of Blanc Limé after coming back from the vineyards to cool down during the hot summer days."

— Simone Ducourt



2001-2008 Premiers essais

"In partnership with Jean-Paul Lafragette, Bordeaux restaurateur Jean-Pierre Xiradakis has brought Blanc Limé, a wine-based flavoured beverage, back to the market."

— Sud Ouest (2001)

"Blanc Limé is part of Bordeaux's heritage. It is fresh, cheerful, natural, and wonderfully thirst-quenching."

— Elle à table (2003)

"Blanc Limé, made with Bordeaux white wine, is the companion of life's simple pleasures: the first drink after a football match, village festivals, and country dances. It is the drink of the local café, as much at home with traditional French festivities as it is with younger generations or those nostalgic for the pleasures of the past. Yet it can be just as stylish and refined on the table of a renowned restaurant."

— JP Xiradakis



2011 - A MEETING

Jean Pierre Xiradakis

Owner of the La Tupina restaurant in Bordeaux and deeply attached to his South-West French roots, Jean-Pierre Xiradakis has made his establishment one of the city's finest—and one of the most famous beyond Bordeaux. His restaurant has received numerous awards for the quality of its produce and traditional cuisine, including recognition from the International Herald Tribune of New York, which named it the Best Bistro in the World.

His cuisine is a tribute to authentic ingredients, genuine flavours, traditional family recipes, and, of course, the great wines of Bordeaux.

The Ducourt Family

In 1858, the Ducourt Family made his home in the small village of Ladaux in the Entre-Deux-Mers .

Over the decades, the family has built one of the largest independent wine estates in the Bordeaux region. The story truly began in 1951, when Henri Ducourt started with just 10 hectares of vineyards.

Today, his children and grandchildren manage 400 hectares of vineyards spread across 13 châteaux in both the Entre-Deux-Mers and Saint-Émilion regions.





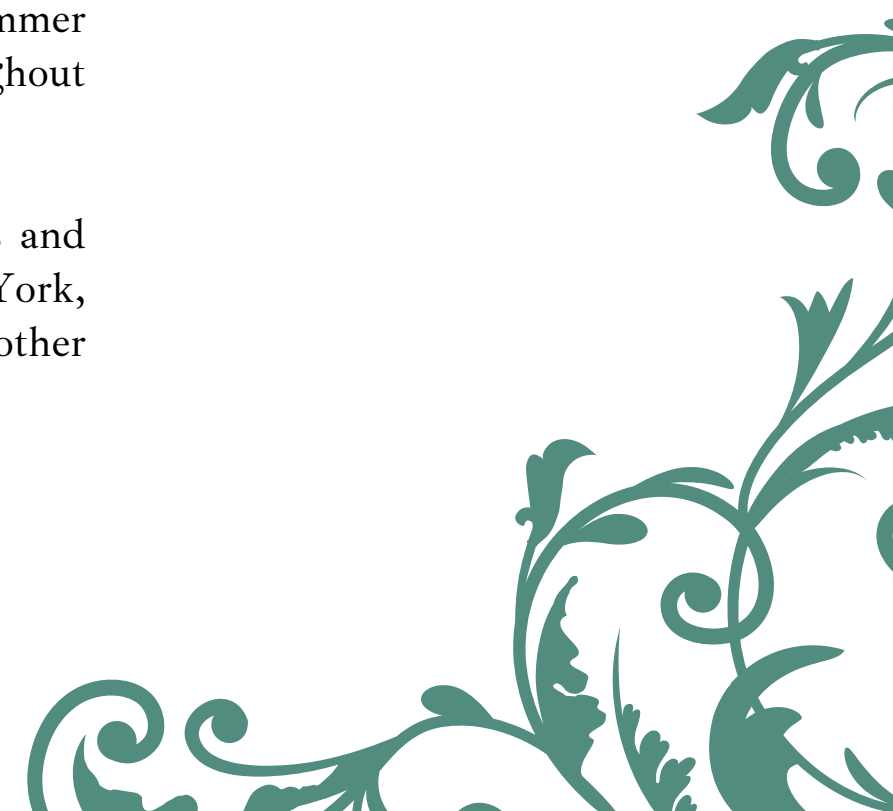
The return of Blanc Limé

This unexpected meeting gave the Ducourt Family the opportunity to relaunch the production of sparkling wines. In 1980, Bernard Ducourt was already working on a sparkling wine-based drink in partnership with the Champagne house Moët & Chandon in the Ladaux cellars.

For this passionate winemaker, the opportunity was simply too good to miss. Several months of extensive oenological research and tasting sessions at Jean-Pierre Xiradakis' restaurant were needed to perfect the recipe. The result is a refreshing blend that highlights the citrus aromas of Bordeaux white wines and pairs beautifully with the restaurant's cuisine.

The first bottles were marketed during the summer of 2011 and quickly became a success throughout the Bordeaux region.

Before long, Blanc Limé had crossed borders and can now be found on tables in New York, Shanghai, London, San Francisco, and many other cities around the world.



The Recipe

White wine, Sauvignon Blanc grape.
Natural citrus flavourings: grapefruit, bergamot,
lime.
Grape juice
Sparkling water for its delicate fizz



GLUTEN FREE



LOW ALCOHOL (8 % ABV.)



LOW IN CALORIES



Tasting

Light, sparkling and wonderfully refreshing, Blanc Limé is the perfect aperitif !

NOSE? Fresh and vibrant, with bright citrus zest aromas and the elegant aromatic character typical of Entre-Deux-Mers Sauvignon.

MOUTH? Fresh and vibrant, with bright citrus zest aromas and the elegant aromatic character typical of Entre-Deux-Mers Sauvignon.

Best served well chilled over ice!

Blanc Limé is the perfect partner for your favourite cocktails.!

SPRITZ LIMÉ

Recipe:

- 4 ice cubes
- 1/3 Aperol
- 2/3 Blanc Limé
- Juice of half an orange

To Finish:

- One fresh orange slice.



All Our Cocktails

2016 - LE ROSÉ LIMÉ

What About a Rosé?

After hearing this question time and time again over the years, Jean-Pierre Xiradakis and the Ducourt Family decided to get back to work and create a second recipe.

It took more than a year of research and tasting to find the perfect balance and give Rosé Limé its own distinctive identity. The approach was the same as for Blanc Limé: start with a beautiful Bordeaux rosé, blend it with natural citrus and red fruit flavours, then taste, refine, and taste again until everyone agreed on the final recipe.

The result is Rosé Limé, a fruity, generous, and elegant sparkling aperitif, perfect for sharing.



The Recipe

Rosé wine made from Merlot
Natural red fruit and citrus flavours: strawberry,
cherry, redcurrant and grapefruit
Grape juice
Sparkling water for its delicate fizz



GLUTEN FREE



LOW ALCOHOL (8 % ABV.)



LOW IN CALORIES



Tasting

NOSE? Delicate and refreshing, with aromas of red berries and grapefruit zest, complemented by subtle notes typical of Bordeaux rosé.

MOUTH? Fresh and crisp, with a hint of sweetness and fine bubbles that bring vibrancy and lift to the palate.

Best served well chilled over ice!

Like its older sibling, Rosé Limé is also the perfect base for refreshing cocktails.

GIN O'CLOCK

Recipe:

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

To Finish:

- 2 lemon slices



All Our Cocktails



KEEP IN TOUCH

+ 33 (0)5 57 34 54 00

ducourt@ducourt.com

Le Hourc, 33760 Ladaux, France

www.ducourt.com



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