

BLANC LIMÉ

THE RETURN OF THE ZINC STAR

Blanc Limé and Rosé Limé are part of the local heritage and are inspired by the popular festivals of the Southwest. They are made according to the authentic recipe: a base of dry white or rosé wine with a skillful blend of natural citrus and/or red fruit aromas, all enhanced with fine bubbles.



RECIPE

Entre-Deux-Mers white wine (Sauvignon Blanc, Sémillon)
Natural citrus aromas, water, sugar.
Carbon dioxide added for the fizzing note.

TASTING NOTES

Pale yellow robe with green highlights. Lively, fresh, lemony nose. On the palate, a light effervescence, plenty of freshness and a very smooth finish.

FOOD AND WINE PAIRINGS

As an aperitif, on its own, or accompanied by tapas, charcuterie and other delicacies.

TASTING TIPS

Serve very chilled (8-10°C).
An essential partner for your cocktails.



SANS GLUTEN



LOW IN ALCOHOL (8% VOL.)



LOW IN CALORIE



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