

BLANC LIMÉ



Beverage Testing Institute, March 2021

"Silvery straw color. Aromas and flavors of fallen apple, cucumber-melon candle, and cherry chapstick with a supple, crisp, spritzy, moderately sweet thin body and a seamless, brisk finish with accents of fruit punch with no oak flavor. A punch-like wine for poolside sips."



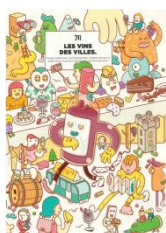
Zupan's Markets, August 2016

"A throw-back to the old bistro days of Southern France when squeezing a little lime into straightforward carafe wines on hot summer days was de rigueur. Fruity & refreshing, this 100% Sauvignon Blanc has a hint of sweetness and effervescence."



The Carlile Room, June 2016

"Perfect summer bubbly sauvignon blanc + semillon NV Domaine Ducourt Blanc Lime, Bordeaux, France. The summer of 1960, we all wanted JFK as president, chubby checker was doing the twist but in the french riviera... everyone was drinking Ducourt Blanc Lime, ripe grapefruit nose with a zippy candied lime finish, this sweeter wine is the ultimate throwback hit."



Le panaché, J.-P. XIRADAKIS ET FAMILLE DUCOURT, BLANC LIME, LE GOUT D'AUTREFOIS, M Le Monde (Juillet 2015)

« Le blanc limé, mélange de vin et de limonade, vous connaissez ? Vos grands-parents l'adoraient. Il est tombé en désuétude avant que l'engouement pour le vintage le ramène sur nos tables. Sauvignon blanc d'Entre-Deux-Mers, arômes naturels de citron vert, orange, camomille et eau pétillante sont réunis avec soin dans cette bouteille à 8° d'alcool. Si, pour vous, l'été est avant tout fait pour s'amuser, ce sera donc sans mal de crâne » - Ophélie Neiman



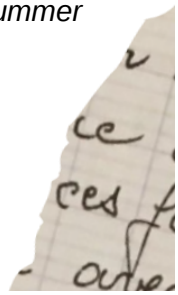
Blanc Limé Domaine Ducourt Gironde, France (£10), The Telegraph (29 June 2015)

"This light mix of wine and citrus juice (a "boisson aromatisée à base de vin"), poured ice-cold, is one for hot weather. Gorgeous retro label."
– Susy Atkins



Le Gout Autrefois Blanc Lime, VIVINO (2015)

"Fruity, a little effervescent, and very refreshing ! Awesome summer beverage. Not too sweet." – Valinda Jones



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THE PEOPLE'S PAPER

Party-Rezepte : Häppchen fürs Händchen, Der Spiegel, 2014

„Wer bei dem Begriff "Aromatisiertes weinhaltiges Getränk" sofort Reißaus nimmt, bringt sich in diesem Fall um eine spannende Erfahrung. Wir genossen unsere Happs mit Freunden auf der Terrasse mit [...] "Le Goût d'Autrefois", dem "Geschmack von Gestern": Von dem nach altem südwestfranzösischem Rezept aus Sauvignon Blanc-Weißwein, Kohlensäure und Zitrusfruchtauszügen hergestellten Ducourt Blanc Limé*, [...] in sozialverträglichen Mengen einen unglaublichen Partydrinkspaß verursacht - vorausgesetzt, der Limé wird mit sehr viel Eis und ein paar Limettenscheiben im Glas serviert.“ – Peter Wagner

Foodista, October 10, 2012

“Sauvignon Blanc plus lemon, lime, and fizz? Yes please. The Blanc Limé was a little bit sweet, a little bit tart, and a whole lot of tasty fun. How could it not be a monster hit if sold in the US? Right now my fridge is sneering at me, wondering why the hell it isn't working on keeping a bottle cold for me right now. (Sorry, pal.)” – Jameson Fink

Score 14/Good, The Telegram, August 8, 2014

“Apparently Blanc Limé used to be a favourite café drink in France. It has recently been revived and grown in popularity with the younger set. That's not a surprise to me since this is a light, low-alcohol, off-dry wine with a light spritziness which typically appeals to newer wine drinkers. What did surprise me was that I enjoyed it sitting on the back deck on a warm evening, especially as a pairing with a dessert of fresh fruit and a dab of ice cream. The soft mousse and fresh flavours seemed just right with the sweet fruit. The beverage starts with a basic Bordeaux blanc based on Sauvignon Blanc to which is added some citrus and floral flavours, some sugar and secret ingredients.” – Steve Delaney



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