

## Blanc Limé

Le Gout d'autrefois  
A Classic French Aperitif



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### Tasting Notes

Pale color with slight green sparkle. Fresh nose of citrus flavors (lemon, lime, orange) with underlying notes of Bordeaux Sauvignon Blanc. It is crisp and refreshing to the palate with a perfect balance between lively acidity and sweetness. Fine bubbles on the finish.

### Food Pairing

Perfect to savor as a aperitif, with your brunch and also with tapas, cold meats and cheeses. Also great with salads, fish dishes and light desserts.

Discover this refreshing  
hand crafted aperitif!

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