

VIGNOBLES DUCOURT FRENCH CAFÉ CLASSIC : BLANC LIMÉ

WINEMAKER

Jeremy Ducourt

WINE REGION

Bordeaux



J-P XIRADAKIS
ET
LA FAMILLE DUCOURT



QUICK FACTS

VARIETY

Sauvignon Blanc and Semillon

PRODUCTION

5000 cases

NATURAL AROMAS

Lime, Grapefruit, Bergamot and Orange

UPC

35-43420-05001-1

OTHER APERITIF FROM THIS ESTATE

Rose Limé



STORY

Jean Pierre Xiradakis, the owner of the renowned restaurant “La Tupina” (named “Best Bistro in the world” by the International Herald Tribune) met Ducourt family a few years ago, which has been producing wines in Bordeaux since 1858. Together, they decided to breathe life back into Blanc Limé, which is produced following an authentic recipe : a base of dry white wine with a careful blend of natural citrus aromas, and a touch of fizz. In the 50s, this was the drink of choice in the cafés of South-West France and the brasseries of Paris.

RECIPE

White wine from Entre-Deux-Mers (Chateau Rose du Pin), predominantly Sauvignon Blanc and Semillon. Natural citrus aromas: lime, grapefruit, bergamot and orange. Carbon-dioxide is added when the drink is bottled for a touch of fizz.

VINIFICATION

All the cellar operations are carried out according to the lunar calendar. The grapes are selected and harvested by hand at night in small basket. They are left to ferment spontaneously with indigenous yeasts (no cultured yeasts).

The malolactic fermentation naturally occurs in our oak barrels (no cultural bacteria). All barriques are never new, the wood do not have to change the single variety bouquet. The bottling take place during descending moon, on “fruit days” and without filtration.

TASTING NOTES

This aperitif wine has a pale yellow with green tints. The nose shoes fresh, lively, lemony and zesty notes with a base note of Entre-Deux-Mers Sauvignon. The mouth is fresh, crisp, with sweetness married with a gentle sparkle.

FOOD PAIRING

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.

