

Organic Sauv Blanc Domaine Begude, AOP Limoux 2023



Region

The Languedoc is a vast region stretching across much of the south and Mediterranean with large volume of IGP wine within the distinct areas of l'Aude, Gard and Hérault and also well known appellations such as Minervois, Corbières, Pic Saint Loup and Fitou. It's history dates back to the Greeks and Romans as well as monasteries in the Middle Ages. The Languedoc experiences Mediterranean climate with high levels of sunshine and warmth with low rainfall which are all favourable for grape growing. A wide range of grape varieties are grown including Syrah, Grenache and Carignan and the local variety piquepoul making a range of styles of red, white and rosé wines.

Producer

Domaine Begude is an award winning, organic vineyard nestling high in the foothills of the Pyrenees, in the renowned appellation of Limoux. It has been under the same family ownership since 2003 when James and Catherine Kinglake moved there to fulfil a dream. Begude's 25 hectares of certified organic vines, benefit from the region's long cool growing season resulting in wines that are fruit driven, well balanced and underpinned with a natural freshness and purity. We employ a very small, committed team, headed by Laurent Girault, who has extensive winemaking experience in many French appellations and also further afield at Rippon Vineyard in Central Otago, New Zealand.

Tasting Notes

This Sauvignon Blanc is grown on the east facing, clay and limestone soils of the Limoux, which is situated 300 meters above sea level. Harvest takes place in early September and all done by hand, cool fermentation in steel keeps the fresh and vibrant profile of the variety. Pink grapefruit and gooseberry on the nose, followed by a zesty, citrus and herbaceous character. There is a classic minerality on the crisp, long finish.

Food

Perfect with oysters and other shellfish. Also with fresh summer salads.

Technical Information

Country	France
Region	Languedoc
Grape(s)	Sauvignon Blanc (100%)
Type	White
Style	Crisp
Oaked Style	Not Set
Body Style	Light bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	Organic	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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