

AIMÉ BARON BLANQUETTE DE LIMOUX BRUT



Mauzac, Chardonnay and Chenin Blanc. Graceful. Bright fruit and floral aromas. Dry, medium bodied and lightly fruity with toast and mineral notes balanced by crisp acidity and tiny, delicate bubbles. Ideal as an aperitif. Great with light hors d'oeuvres and fish entrées or pastry.

Blanquet de Limoux stakes its claim over Champagne, Cava and Prosecco as the first sparkling wine ever produced. Traditionally made from the Blanquette variety (more commonly known as Mauzac), this unique AOC is named for that grape and the town in which it was originally produced, Limoux. Located in Campagne-sur-Aude, a medieval village at the western edge of the Aude Haute Valley, Limoux Appellation, Languedoc, France. The sunshine in Limoux is significant yet tempered by influences from the Mediterranean Sea and cool air currents that sweep down from the Pyrenees Mountains. These factors produce large temperature variations between day and night – perfect for white wine grapes. The 150 acre Domaine lies outside the town, subdivided in disconnected parcels of vines across hillsides up to 1,500 feet in altitude, while the rest of the Limo appellation is located between 650 and 1,300 feet. The distinctive clay, limestone and sandstone soils play a significant part in making Blanquette the delicious, unique wine that it is. The grapes are harvested with low yields. Hand-picked grapes are gently pressed then fermented at controlled temperatures. Vinification is completed using the Champagne method, with 18 months aging on the lees.


Aimé Baron is crafted by the Salasar family who have been coaxing wine into secondary fermentation since 1890. This part of France is known for its beautiful unspoiled nature. Mountainous terrain and green landscapes are scattered with impressive castles and medieval abbeys. It is also famous for its exceptional terroir which gave rise to some of the Languedoc's most prestigious appellations: Corbières, Minervois and Limoux.

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Tasting Note:

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Shelf Talker:



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