

## Blanquette de Limoux      Saint Hilaire

The name "Blanquette" comes from the Mauzac grape, which develops a white down on the vine leaves - hence "blanc" or white. Blanquette de Limoux must contain at least 80 percent of its primary grape, Mauzac, (also called "Blanquette"). Other grapes included in the mix are Clairette, Chenin Blanc, and Chardonnay; the later is increasingly used to embellish the wine.

Blanquette is made using the "methode champenoise" undergoing a secondary fermentation in the bottle before final bottling at 9 months. The resulting wine is fresh and dry with a pleasant "yeasty" edge. It has a pale yellow robe, with flashes of green or yellow. Blanquette de Limoux is slowly cooled down to 6/7°C and produces brisk bubbles in strings.

In 1938, Blanquette de Limoux became the first AOC established in the Languedoc region. The drink itself is a traditional aperitif and dessert wine in the area.

## Picpoul-de-Pinet      Saint-Peyre

One of the oldest Languedoc grapes, the Piquepoul has been growing near the Thau Lagoon for centuries.

White is the most common, though both blush and black grapes are to be found.

As early as 1618, the botanist J.B. Maniol cited Piquepoul as one of the best known Languedoc grapes in his work "Sylve plantarium".

## Minervois      Chateau du Donjon

Minervois name comes from the village of Minerve, a historical place in the region. Minervois is just North of Corbières. The first vines were introduced by roman legionaries. Wine was already famous at that time. Cicero and Pline were among Minervois lovers. Minervois wines are mostly red. They are full body red wine. Well structured and elegant when young, quite tannic and silky after 2 or 3 years in a cellar. White wines are dry and lively. Rosé wines should be drunk young. They are round and fruity.

## Fitou      Mourel Azurat

Fitou is one of the oldest vineyard in Languedoc Roussillon. Greeks were the first to grow vines. Romans improved the wines. Fitou has always been famous. It was one of the most important wines during Louis the XIV reign. Most fitou are red. They are dark, powerful and meaty red wine. They should mature at least 2 years before tasting. However Fitou vineyards close to the Mediterranean sea are medium red wine, more elegant and supple.

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