



SANDPIPER BLANQUETTE DE LIMOUX SPARKLING

Grape Varietal

90% Mauzac , 10% Chardonnay

Production area

Blanquette e Limoux, Southern France

Alcohol Level

12%

Ageing & Storage

N/V

Tasting Note

Our Sandpiper Blanquette de Limoux is made with an unusual local grape called Mauzac, blended with a good dose of Chardonnay. This then spends at least 9 months on its lees developing those wonderful toasty overtones. The Mauzac with its high acidity and crisp fruity aromas is just the variety for making sparkling wine. Sandpiper Diamond Cuvee has the apple, pear and peach aromas touched off by a light floweriness, with a light to medium body and a smooth finish

Serving & Dining

8c.....the perfect aperitif

What our experts are saying

"Clean, fresh, floral bouquet with depth and fair intensity. Excellent mousse. Stone fruit flavours on the palate, good integration between the grape varieties, Chardonnay imparts a lovely touch of class to the blend. Dry. Excellent persistence"

~ Alun Griffith MW ~