

PROVENANCE	AOP LIMOUX BLANC South of France
VARIETY	Chenin Blanc 100%
TERROIR	350 m / 400 m. altitude Glacial moraine: clay, silt, sand, pebbles Confluence of Mediterranean & Atlantic influences. Natura 2000 protected nature reserve.
VITICULTURE	Sustainable (Terra Vitis)
YIELD	34 hl / ha; 4,400 vines / ha 45 year old vines
VINIFICATION	100% fermented and aged in oak barrels 10% new barrels
BOTTLING	April 2016 3,000 bottles
ANALYSIS	Alc: 12.80 % pH: 3.3 Res Sugar: 1.2 g/L Total acidity: 4.40 g/L
HARVEST	By hand , September 9, 10, 11, 14 2015 A heat wave in June-July followed by 30 ml of rain in early August changed a text-book vintage into the earliest most unusual harvest we have ever had. Quick reaction coupled with the luck of good weather during the harvest gave us wines full of personality balanced with excellent freshness
TASTING NOTES	A chewy chenin rounded out by southern sun: full bodied with a well sculpted backbone. The balance of fruit and freshness here is a true illustration of Mediterranean and Atlantic influences.
FOOD IDEAS	***Chef Eric Frechon prepared a gazpacho-guacamole to accompany Dédicace – but we also recommend pairing with: fish dishes; foie gras and patés accompanied by fruity compotes; and Asian dishes (both spicy and delicate).

DEDICACE 2015

