

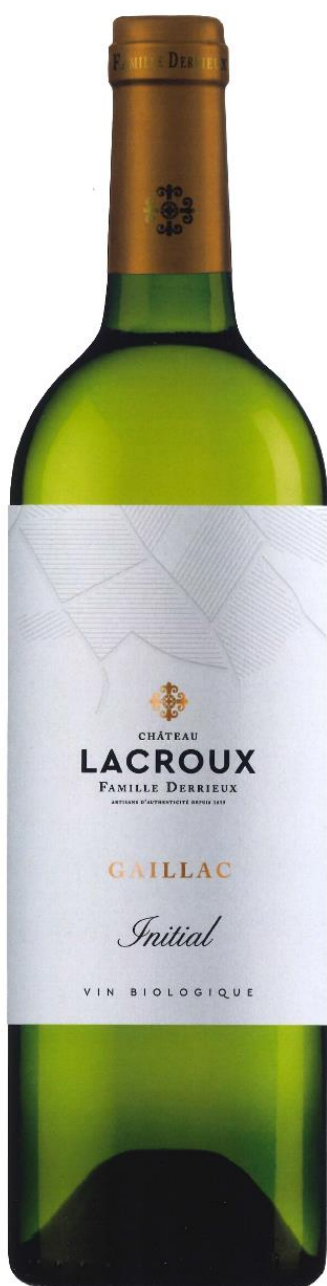


CHÂTEAU  
**LACROUX**  
FAMILLE DERRIEUX  
ARTISANS D'AUTHENTICITÉ DEPUIS 1615



## INITIAL Blanc Sec 2020

**AOP Gaillac**



**Soil type** : Chalky clay, south east exposure.

**Grape Varieties** : Mauzac , Loin de L'Oeil , Sauvignon .

**Average age of vines** : 20 years.

**Vinification** : Picking, pneumatic pressing, cooling to stabilise fermentation, controlled temperatures, 5-6 months "élevage sur lies". Bottled in April/May after clarification and filtration.

**Colour** : A clear young lime green colour.

**Bouquet** : Intense and fresh; aromatic strength; aromas of spring flowers (lime, hawthorne, violet...) and dried fruits. An elegant wine which expands on opening.

**Taste** : Well balanced; an enveloping, rich taste, which lasts. An after-taste of spring flowers which explodes on your palate (elder, lime, hawthorne acacia...) and as a crowning finale, a touch of nutmeg.

**Temperature**: At around 8 C, this wine is perfect, a wine with form and balance, that will leave you with pleasant memories. A wine that you can drink, or keep; an excellent wine using local varieties.

**Ideal with**: Aperitif, or with fish or shellfish, veal or chicken.