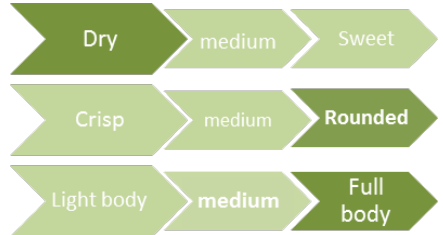


Château Martinolles

Limoux, 'Vieilles Vignes'

From Limoux, the home of Languedoc's premium Chardonnay. Old vines deliver small yields of intensely-flavoured fruit. Barrel-fermentation & oak ageing add layers of cloves, sweet spice & smokiness to this creamy, buttery, richly-flavoured wine.

Food match: Amazing with smoked/creamy fish, chicken or mushroom dishes.



What's special about this wine?

- Barrel-fermented, buttery creamy intensely-flavoured Chardonnay, from old vines.
- Selected Top 100 UK Languedoc Roussillon 2013.

Like to know more?

- Limoux is a unique cool-climate area producing exquisite, fresh-tasting wines.
- 100% aged in oak for 9 months (1/3 new; a mixture of American & French oak).
- Paul Mas is one of the best producers in the Languedoc.

THE IRISH TIMES

Medium-bodied with lovely creamy, textured custard and pears, countered by some refreshing lime zest.

Also: 'Bargain Bottle of the Week' – August 2017



Keenly-priced wines, straight from the vineyard