

AOC LIMOUX

A JEWEL IN THE CROWN OF CATHAR COUNTRY

The Limoux appellation area embraces 41 localities
in the heart of the Aude part of Cathar Country.

The region, which skilfully produces both
sparkling (Blanquette and Crémant) and still wines,
is home to picture-postcard villages,
unspoilt landscapes and storied stone buildings.

Limoux Carnival, festivals, fetes and concerts
take place all year round.

This pocket-sized guide is packed with ideas and
wine-themed places to visit.

Each one can be explored in a day...or over several days.

Go out and discover the Limoux appellation and
its treasures and party spirit,

and as you do so, knock on a few cellar doors.

Our home is your home.

SYNDICAT DES VINS AOC DE LIMOUX

04 68 31 12 83 - syndicat@limoux-aoc.com - www.limoux-aoc.com

 AOC Limoux Bulles - Blancs - Rouges

VINS DU
Languedoc

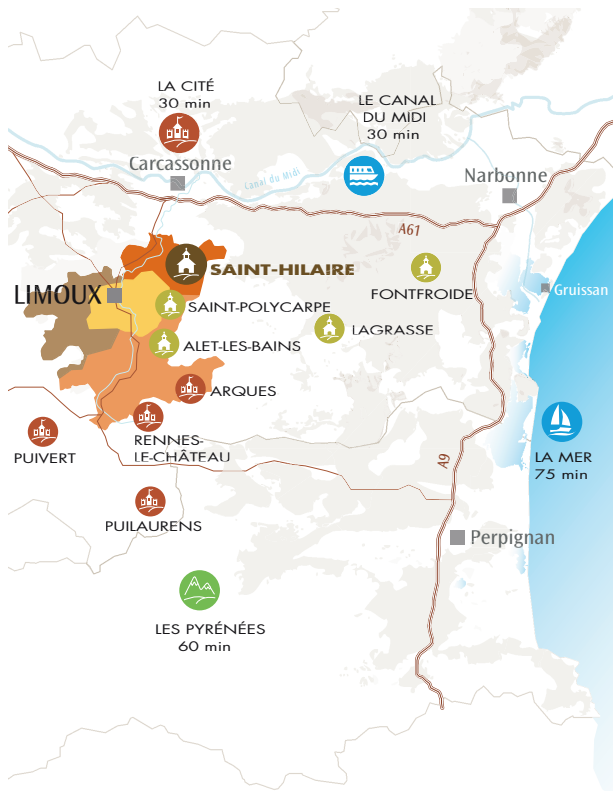


ALCOHOL ABUSE IS HAZARDOUS FOR YOUR HEALTH. DRINK IN MODERATION.



TRAVEL TO THE HEART OF THE APPELLATION JOURNAL



LIMOUX
APPELLATION D'ORIGINE PROTÉGÉE



- TERROIR D'AUTAN** ■
- TERROIR MÉDITERRANÉEN** ■
- TERROIR OCÉANIQUE** ■
- TERROIR DE LA HAUTE VALLÉE** ■

- Château 
- Abbey 

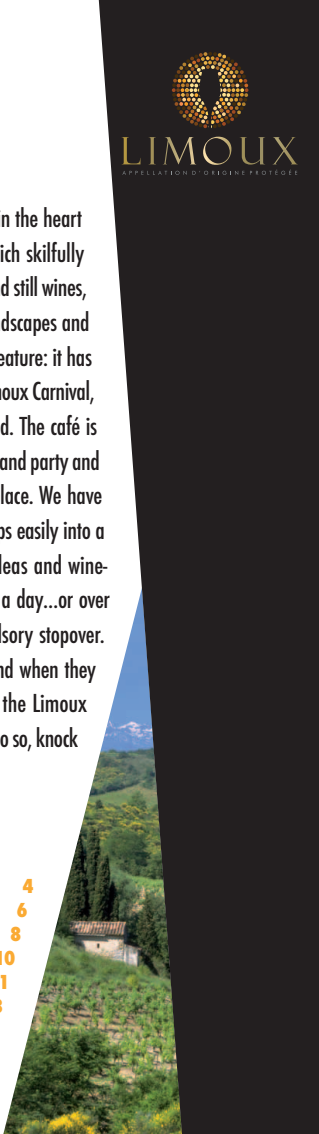


AOC LIMOUX

A JEWEL IN THE CROWN OF CATHAR COUNTRY

The Limoux appellation area embraces 41 localities in the heart of the Aude part of Cathar Country. The region, which skilfully produces both sparkling (Blanquette and Crémant) and still wines, and is home to picture-postcard villages, unspoilt landscapes and storied stone buildings, has a strong distinguishing feature: it has a true festive spirit. Partying is second nature here. Limoux Carnival, festivals, fetes and concerts take place all year round. The café is an essential part of social life, where people converse and party and where the appellation's wines are in their rightful place. We have chosen this handy, pocket-sized guide format that slips easily into a bag to present you our region. It is packed with ideas and wine-themed places to visit. Each one can be explored in a day...or over several days. There is no beginning, end or compulsory stopover. Everyone can spend an indulgent moment where and when they like. With this guide in hand, go out and discover the Limoux appellation, its treasures and party spirit and, as you do so, knock on a few cellar doors. Our home is your home.

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AOC LIMOUX LIMOUX WINE PRODUCERS

1. Alain Cavaillès
2. Altugnac
3. Anne de Joyeuse
4. Capdepon
5. Château de Gaure
6. Château Marco
7. Château Rives-Blanches
8. Clos Teisseire
9. Denois JL
10. Domaine Astruc
11. Domaine de Baronarques
12. Domaine Bégude
13. Domaine Bernatas
14. Domaine B. et B. Bouché
15. Domaine Cathare - Franck Schisano
16. Domaine Collin
17. Domaine Delmas
18. Domaine de Cassagnau
19. Domaine de Gibert
20. Domaine de l'Aigle
21. Domaine de Lamartine
22. Domaine de Martinolles
23. Domaine de Mayrac
24. Domaine de Mouscaillo
25. Domaine de Treille
26. Domaine du Grès Vaillant
27. Domaine Faure
28. Domaine de Fourn
29. Domaine J. Laurens
30. Domaine Jo Riu
31. Domaine Le Cayrol
32. Domaine La Maurette
33. Domaine La Rolande
34. Domaine Le Soulié
35. Domaine Les Hautes Terres
36. Domaine Menard de Ginestous
37. Domaine Rosier
38. Domaine Satgé
39. Domaine Saint-Antoine
40. Domaine Saint-Jacques
41. Fau Jean-Baptiste
42. Frédéric Garrabou
43. G. et P. Mellado
44. La Coume-Lumet
45. Maison Antech
46. Maison Guinot
47. Monsieur S
48. Pascal Pavie
49. Plô Roucarels
50. Sieur d'Arques
51. Taudou
52. Vignoble Nicolas Therez
53. Vignobles Salasar



ALONG THE WINE ROUTE

LIMOUX CRUS

SPARKLING WINES

Blanquette and Crémant reign supreme in the Limoux area. They were officially recognised as appellations in 1938 and 1990 respectively. (p.34)

AOC Crémant de Limoux

Crémant de Limoux is always blended from three varieties with a majority share of Chardonnay, complemented by Chenin, Mauzac blanc and Pinot noir. Both white and rosé Crémant is produced. It shows at its best within two years of purchase, usually as an aperitif with savoury canapés but also, more creatively, paired with fish and white meats.



AOC Limoux Blanquette de Limoux

Mauzac is the predominant component here though 10% Chenin and Chardonnay are permitted. It should be served preferably at 7-8°C, within two years of purchase. It makes the perfect aperitif, immediately adding a festive touch. Blanquette and Crémant are made using what is known as the traditional method.

AOC Limoux Méthode ancestrale

Méthode ancestrale wines probably derive much of their character from the descending moon in March. Producers and wine lovers alike concur that anyone who has ever tried to bottle wines at a different time, under a different moon, has failed and been unable to harness bottle fermentation. AOC Limoux Méthode Ancestrale ferments naturally. It does not use sophisticated blending or ageing techniques. Its lightness makes it a wonderful way to end a good meal on a delicate sweet note, alongside apple puddings, crepes Suzette and Epiphany cake. Serve at 5-6°C.

STILL WINES

Production of still white and red wines is on a more boutique scale. They were officially recognised as appellations in 1959 and 2004 respectively. (p.34)

Red AOC Limoux

To be entitled to the red Limoux appellation, the wines have to contain at least three of these six varieties: Merlot, Côt, Syrah, Grenache, Cabernet franc and Cabernet Sauvignon. They make flavourful partners for grilled meats, slow-cooked dishes and Limoux fricassee.

White AOC Limoux

Wine growers produce delicious white wines, with Chardonnay the primary component, that are matured in oak casks (this is compulsory) and improve after a few years ageing. They make wonderful partners for delicate fish and white meat-based dishes and with cheese (Saint Félicien, Saint Marcellin, Munster, Epoisses...). White Limoux wines are made from Chardonnay, Mauzac and Chenin.

AROMAS

AOC LIMOUX Blanquette de Limoux: brilliant pale yellow. Nose of fruits and spring flowers, green apple and honey.

AOC Crémant de Limoux: white flower perfumes coupled with subtle notes of citrus fruits and brioche.

AOC LIMOUX Méthode ancestrale: golden yellow hue. Nose: notes of honey, acacia and stewed apple.

AOC Limoux Blanc: complex nose and beautiful freshness defined by the predominant grape variety: candied citrus and hazelnut for Chardonnay; white flowers, peaches and plums for Chenin; and green apple and pear for Mauzac.

AOC Limoux Rouge: intense hue with garnet and ruby tints. Ocean-dominant profiles (Cabernet Franc or Sauvignon, Merlot, Côt) have a nose of prune and leather with liquorice notes. Mediterranean-dominant profiles (Syrah, Grenache) have a nose of ripe red fruits, spice and garrigue herbs.

UNMISSABLE EVENTS

TOQUES ET CLOCHERS

End of March – Beginning of April

The Toques et Clochers wine auction, created and organised by Sieur d'Arques (p.16), is a unique event where part of the proceeds are used to restore a bell tower within the Limoux appellation area. The sale showcases the 3,800 vineyard plots divided into four distinct 'terroirs' around the 42 bell towers. Additionally, Toques et Clochers has bolstered Limoux's culinary reputation by supporting every style of cuisine, including the most creative and adventurous, whilst respecting tradition and that characteristic touch of eccentricity. The restaurants of Limoux (p.15) are now making a real name for themselves. Limoux's cuisine goes from strength to strength and is well worth discovering.



LIMOUX BRASS FESTIVAL

April-May

For six days, Limoux comes alive to the sound of brass instruments. The brainchild of the Lyre de Limoux, the town's band, the festival's success was a foregone conclusion such is the tradition of brass instruments in Limoux. Music celebrated its 120th anniversary in Limoux in 2009. The festival brings together an international line-up of musicians running the gamut in terms of style, from classic to jazz, brass band and a wind band repertoire. The programme also includes 'off' and 'in' events, 'jazz cellars' and street performances. www.limouxbrass.fr



LIMOUX CARNIVAL

From January to March

The Carnival is over 400 years old and is still today, the world's longest carnival. From January to March, every Saturday and Sunday, the archways and cafés around the Place de la République echo to the sound of traditional music, heralded in by groups of carnival goers. Unlike flower parades and cavalcades, Limoux carnival is the antithesis of a classic procession. It epitomises folklore in its purest form, which is why it so closely mirrors the town and its region. It has marked generations of people and is a part of cultural heritage. www.limouxin-tourisme.fr



DON'T MISS

The winery and cask gallery at Sieur d'Arques (p.16)

The visit will transport you back to the origins of the world's first sparkling wine (museum, film, guided tour) with a tasting and complimentary bottle of wine at the end of the tour. Price per person: €10. Open all year round.

Le Carré de Flandry
Sieur d'Arques has dedicated two prestigious vineyards to chefs and sommeliers in the symbolic setting of Château de Flandry. Worth a visit.

70% of France's fauna and flora are located within the confines of Languedoc-Roussillon. Although they keep a low profile, wine growers play an active part in maintaining biodiversity by looking after a mosaic of landscapes that provide myriad, diverse natural habitats linked via ecological corridors. Cru Limoux growers are a prime example of this process at work and have been committed to environmental stewardship for twenty years.

The Limoux appellation has championed biodiversity. In fact, such was its commitment that on September 1, 2010 the Limoux wine region was integrated into the European 'Life+ Biodivine' programme dedicated to biodiversity and landscapes. Many cellars and estates (Sieur d'Arques, Anne de Joyeuse, Domaine Delmas, Maison Antech-Limoux, Rives-Blanques..) remain committed to this policy.

TO FIND OUT MORE
The extraordinary variety of natural landscapes in the Upper Aude Valley - 8 booklets available to download: Aude Claire association in Limoux, www.audeclaire.org

NEAR LIMOUX

Carcassonne, Rennes-le-Château and the Canal du Midi are unique heritage sites within a stone's throw of the Limoux appellation.

MEDIAEVAL WALLED CITY OF CARCASSONNE Located **30 minutes from Limoux**, the walled city of Carcassonne is a true monument, in every sense of the word, and was classed as a Unesco world heritage site in 1997. It is a unique example of mediaeval military architecture. With an estimated 3.5 million visitors a year, it is one of France's most visited monuments. Worth a visit: Saint-Nazaire basilica as well as the famous chateau. www.carcassonne-tourisme.com +33 4 68 10 24 30

RENNES-LE-CHÂTEAU Less than **20 minutes from Limoux** Rennes-le-Château is internationally renowned for the amazing story of Abbot Saunière and the treasure he is said to have discovered there. Despite the fact that Bérenger Saunière died in 1917, the village's global renown continues to this day. A visit to the chateau includes Magdala tower, Villa Bethania and the chapel, the presbytery, Saint-Mary Magdalen church, the orangery and various other exhibition rooms. One ticket provides access to all these. Perhaps one of them hides the answer to the mystery of the Abbot. www.rennes-le-chateau.fr +33 4 68 31 38 85 Domaine de l'Abbé Saunière, rue de l'Eglise

CANAL DU MIDI An hour from Limoux, the man-made Canal du Midi covers 360 km of navigable waterways. The structure dates back to the 17th century - it was completed in 1694 - and was designed by Pierre-Paul Riquet. Listed as a world heritage site by Unesco in 1996, it offers a wonderful range of walks, cycle paths, horse and boat rides. Many structures can be visited along the tow path. www.tourismecanaldumidi.fr +33 4 67 37 85 29

AND...

- Abbaye de Saint-Hilaire: the birthplace of Blanquette. An absolute must on any tour. +33 4 68 69 62 76
- The focal point of Cathar Country that are the castles of Puilaurens (45 km), Puivert (39 km) and d'Arques (27 km), the abbeys of Lagrasse (49 km) and Alet-les-Bains (9 km). www.payscathare.org, +33 4 68 11 37 97
- The Cistercian abbey of Sainte-Marie-de-Rieunette, built in the 12th century in Lader-sur-Lauquet (18 km), +33 4 68 69 69 06
- The Benedictine abbey of Saint-Polycarpe (7 km), founded in the 4th century, +33 4 68 31 14 31 to visit the church
- The abbey in Alet-les-Bains +33 4 68 69 93 56

TERROIR D'AUTAN

Sheltered from the West-East airflow by two mountain ranges – the Corbières and the Chalabrais – Terroir d'Autan enjoys a hot, dry climate. Nestled in the heart of the appellation, the region is home to 13 producers of sparkling and still wines. The winegrowers, both men and women, will give you a warm welcome and are keen to share their lifestyle, sense of celebration, local traditions and tips on places to go. Indulge in a trip to the area and its gourmet delights, meet new people and discover new places in a laid-back, stress-free way.



LIMOUX
APPELLATION D'ORIGINE PROTÉGÉE



HERITAGE

VINEYARD HUTS A UNIQUE ROUTE

Created in 2010 by a clutch of wine growers passionate about the land and local heritage, the Entre Magrie et Cournanel association was designed to restore vineyard huts and orchards that had fallen into disuse in and around Limoux.

A six-kilometre round trip. Of the 40 huts in need of repair, 12 have already been restored. You can discover them along a six-kilometre-long path that forms a loop. The path is very accessible for walkers, cyclists and horse riders and meanders along the charming Corneilla river, the perfect spot for summer picnics. Worth seeing: Tailhan hut and its well, Jau hut and its clever system for recovering rainwater which was used by wine growers in times gone by, and Robinson hut with its tiny, sensitively restored staircase.

FOLLOW THE GUIDE

Jean-Baptiste Fau (p.17), a young winegrower in Magrie, invites you to follow him through the vineyards for a guided tour of vineyard huts. He will let you in on all the secrets of a project spearheaded by passionate volunteers who have worked every Saturday for the past two years to restore the buildings. Free guided tour and tasting by appointment: +33 4 68 31 15 70 ou +33 6 68 53 77 20



DIARY: Cabanes en fête

Every year, on the last weekend in June, Cabanes en Fête takes place. This relaxed day out allows visitors to discover the latest renovated huts along with a range of fun activities.

 [http://entremagrieetcournanel.
over-blog.com](http://entremagrieetcournanel.over-blog.com)

Every October, take part in 'L'art s'invite' in Magrie, an event which showcases paintings, sculptures and photography.

A RELAXED STAY ON A VINEYARD

SURROUNDED BY VINES

Situated at domaine B. et B. Bouché (p.17), estate, near Limoux, this self-contained, four-bedroom gîte is set in the heart of vineyards. Bruno and Bernadette Bouché, the owners and wine growers, will introduce you to their wines and wine growing over an evening's tasting where a friendly atmosphere is guaranteed. You can enjoy the private pool and long walks around the estate.

Weekly rate: between €690 and €1,860
+33 4 68 11 40 70 or +33 6 87 58 76 70

LA CAVE DE LAMI





In the centre of La Digne-d'Aval, this charming, five-bedroom gîte is housed in the winery once used by the grandfather of Denis Faure, who grows wine with his wife Manuela at domaine Faure (p.17). The 200m² property dating back to the 19th century has preserved tradition and authenticity whilst offering comfortable, modern amenities. Enjoy some self-indulgence in the spa and take in the



panoramic views of Limoux vineyards.
Weekly rate: between €695 and €1,490.

CULTURE: FAVOURITE WINE GROWERS' HAUNTS

• Piano museum: Limoux is home to France's only piano museum. Open from mid-June to the end of September.
 Place du 22 Septembre,
+33 4 68 31 85 03

• Petiet museum: numerous artistic styles from the end of the 19th century, including the paintings of Limoux artist Marie Petiet. Open from June to September. Promenade du Tivoli,
 +33 4 68 31 85 03

• Museum of Automata: an enchanting museum for grown-ups and children alike in a surreal world of colour and animated figurines where the cat rules the roost. 4, rue Anne-Marie Javouhey,
+33 6 70 39 01 74

FAVOURITE WINE GROWERS' HAUNTS - LIMOUX

La Monèze Basse

A guesthouse located in the heart of a former, 19th-century wine estate where everything has been designed to make your stay a memorable one. www.lamoneze.com
+33 4 68 31 66 43

Les Cormary

Accommodation in the owners' characterful property amongst vineyards and pine forests.
€55/two + breakfast.
Route de Carcassonne,
+33 6 88 86 20 19

TASTING

MEET THE WINE GROWERS



THE ANTECH STYLE

Maison Antech has been family-run for six generations and specialises in crafting sparkling wines. It produces the three 'bubbly' Limoux appellations – Crémant, Blanquette and Ancestrale.

The history of the company reads like a narrative filled with passionate men and women down through the generations. Françoise Antech Gazeau joined her father Georges and her uncle Roger some twenty years ago to take up the torch. The estate's entire range of wines is made in a winery combining tradition and modernity. Antech-labelled wines express a delicate fusion of terroir, Limoux grape varieties, expertise and traditional family values. Maison Antech believes in simple, authentic, environmentally-friendly winemaking (Terra Vitis pledge) and constantly strives to reinvent its sparkling wines. The present-day company markets nearly one million bottles in France and globally and unites entrepreneurship and tradition to combine pleasure and celebration.

Discover their wines at their cellar door facilities at Domaine de Flassian in Limoux.

PRESERVATION

For the last fifteen years, the wine growers of Anne de Joyeuse (p.17) in Limoux have rallied round implementation of the Protect Planet charter. This ambitious action plan designed to safeguard the local environment and countryside has become an ethos. Soils have been revitalised to produce wines that truly reveal their intrinsic character. They can be tasted in one of their three cellar door facilities (p.32) and during the the Cuivrée Spéciale festival (p.8) held annually in Limoux in April-May. Anne de Joyeuse sponsors the festival which brings together a full international line-up of musicians.

PERSONAL ENCOUNTER

Emile Satgé embodies Limoux traditions. French rugby league champion in 1968, a carnival goer, wine grower and former ambassador for Blanquette de Limoux, his love of vineyards was instilled in him from an early age by his father. His son Philippe, the fourth generation of the family, has now taken over at the helm of domaine Satgé (p.17). They offer visitors a memorable tour of the vineyard with an aperitif at the cellar door made from Blanquette served with regional products. By appointment (from the beginning of July to August 15). Groups of 8-15.

BUBBLES AND LIGHT, SECRETS REVEALED

Maison Guinot has drawn upon its experience as the oldest Blanquette de Limoux house (since 1875) to innovate and offer visitors an unprecedented and exceptional tour of its underground, century-old family cellars: 'Bulles et Lumières' or bubbles and light. An action-packed guided tour of the cellars (questions/answers; explanations) with videos, computer generated images and a sound and light show will reveal its production cellars and traditional method sparkling wines: ageing on the lees, manual riddling of over 30,000 bottles a day and traditional disgorgement by hand. You can also discover our finest Blanquette and Crémant de Limoux (AOC), the oldest sparkling wine in the world.

AND...

- Alain Cavaillès (p.17), at Domaine du Moulin d'Alon in Magrie has chosen an unconventional, innovative way of presenting his wines with his 'crucial tasting'. This fun and informative experience reveals the true complexity and richness of the wines. Free, 1 hour, groups of 2 to 20, by appointment. Introductory tastings all year by appointment except on Thursdays (no appointment needed).
- At domaine Faure (p.17) in La Digne-d'Aval, Denis and Manuela invite you to taste their finest wines paired with locally-made regional specialities as appetisers. €18/person, 2 hours, groups of 6 to 25, by appointment (lunchtime and evening).

GOURMET TREATS

Limoux cake: buy from bakeries and patisserie shops (from January to March) - Nougat and chocolates: Maison Bor, 15, av. Fabre-d'Églantine - Pébradou (aperitif cake): ideal with a glass of Blanquette or Crémant, buy from bakeries and patisserie shops.

WINE GROWERS' HAUNTS IN LIMOUX

HOTELS

MO



A top-class restaurant and luxury hotel.

1, place du Ga-Leclerc,
+33 4 68 31 00 25

EATERIES

ME



Creative cuisine showcasing local products.

1, place du Ga-Leclerc,
+33 4 68 31 21 95



L'Odalisque
Elaborate cuisine in a modern, thoughtfully designed setting.

38 rue des Cordeliers,
+33 4 68 74 31 75

La Taverne de Bacchus

Good old-fashioned cooking (suckling pig, kid goat meat, cassolet) set in a family-run inn.

La Monieze Haute, +33 6 09 68 28 81

Aymeric

Artisanal, traditional food preserves (Limoux fricassée), shop and restaurant.

ZI de Flassian, rue Blériot,
+33 4 68 31 12 64

LOCAL WINE MERCHANTS



Atelier des vigneron
2, place de la République,

+33 4 68 20 12 42

Vinea E Terra

7, avenue du Lauragais,
+33 4 68 31 83 64



EVENTS TOQUES ET CLOCHERS



With 261 member growers and 2,000 hectares of vineyards, Sieur d'Arques (p.17) is the region's largest co-operative winery and the leading marketer of Blanquette and Crémant in the Limoux appellation.

In 1990, the Sieur d'Arques co-operative winery created Toques et Clochers, an auction of the most promising casks, in aid of the restoration of bell towers in villages within the appellation area. The event is attended by top chefs – or 'Toques' – representing French and international cuisine (the Netherlands, Italy, Brazil). It now attracts over one thousand wine buyers from around the world. It is held annually over Palm Sunday weekend and has three main highlights.

The festival (Saturday)

Open to the public, it brings together members of the trade and inquisitive onlookers around winery boutiques and a range of outdoor musical performances in one of the appellation's quintessential villages and its bell tower.

The auction (Sunday)

The second-largest wine auction in France, after the Hospices de Beaune, this public auction brings together the wine industry, restaurateurs and wine lovers from around the world.

The gala dinner (Sunday)

The gala dinner is created by the year's three-star Michelin chef for approximately 400 guests. Grande Cave Sieur d'Arques, Avenue du Mauzac, 11300 Limoux, +33 4 68 74 63 00



ON THE FLANDRY TRAIL

The Château de Flandry preservation society offers wine enthusiasts an opportunity to become 'Toques & Clochers Fellow Winegrowers' in one of Château de Flandry's prestigious vineyard blocks. For a subscription fee of €175 for 3 vines over 3 years, you receive 3 bottles in your name.

You are also invited to take part in life on the estate (harvesting...) and the Toques & Clochers event, including the procession, official presentation of the line-up and the auction.
revoitflandry@gmail.com or Sieur d'Arques,
+33 4 68 74 63 00

MEETING THE WINE GROWERS FROM TERROR D'AUTAN



1 ■■■ ALAIN CAVAILLÈS
Domaine Le Moulin d'Alon, 11300 Magrie
+33 6 86 86 20 06, cavailles.alain@wanadoo.fr
www.alaincavailles.fr
Capacité d'accueil : 50 personnes
Jeudi 9 h - 12 h / 14 h - 19 h - Les autres jours sur RDV



3 ■■■ ANNE DE JOYEUSE
41, av. Charles-de-Gaulle, 11300 Limoux
+33 4 48 74 79 40, commercial.france@cave-adj.com
Caveau Oustal Limoux
34, promenade du Tivoli, 11300 Limoux
04 68 31 11 30, oustal.limoux@cave-adj.com
Du mardi au samedi 9 h - 12 h / 15 h - 19 h



14 ■■■ DOMAINE B. ET B. BOUCHÉ
11300 La Digne-d'Aval, +33 6 78 75 76 13
domaine.bb.bouche@gmail.com, www.bb-bouche.com
Capacité d'accueil : 30 pers. Sur rendez-vous

16 ■■■ DOMAINE COLLIN
Route de Magrie, 11300 Tourreilles
+33 4 68 31 35 49, philippe.collin@wanadoo.fr



27 ■■■ DOMAINE FAURE
1, av. de la Liberté, 11300 La Digne-d'Aval
+33 4 68 31 72 66
vigneron@domainefaure.com, www.domainefaure.com



29 ■■■ DOMAINE J. LAURENS
Route de La Digne d'Amont, 11300 La Digne-d'Aval
+33 4 68 31 54 54, contact@jlaurens.fr
www.jlaurens.fr
Capacité d'accueil : 30 personnes. Tous les jours
9 h - 12 h / 14 h - 17 h, sinon sur rendez-vous

31 ■■■ DOMAINE LE CAYROL
11300 Magrie, +33 4 68 31 60 79
jacques-montpellier@live.fr Sur rendez-vous

■ AOC Limoux Blanquette de Limoux
■ AOC Crémant de Limoux

■ AOC Limoux Méthode Ancestrale

■ AOC Limoux blanc
■ AOC Limoux rouge

37 ■■■ DOMAINE ROSIER
ZI de Flassian, rue Farman, 11300 Limoux
+33 4 68 31 48 38, domaine-rosier@wanadoo.fr
www.domainerosier.com
Capacité d'accueil : 10 personnes
Tous les jours 8 h - 12 h / 14 h - 18 h Week-end sur RV

38 ■■■ DOMAINE SATGÉ
19, rue Blanquerie, 11300 Limoux
+33 4 68 31 40 60, vignobles.satge@orange.fr
Capacité d'accueil : 30 personnes
Hiver, lun - sam. 10 h - 12 h / 14 h - 18 h
Été, tous les jours 10 h - 13 h / 15 h - 20 h

41 ■■■ FAU JEAN-BAPTISTE
7, avenue de Tourreilles, 11300 Magrie
+33 6 68 53 77 20, contact@blanquette-jfb.com

45 ■■■ MAISON ANTECH
Domaine de Flassian, 11300 Limoux
+33 4 68 31 15 88, courriers@antech-limoux.com
www.antech-limoux.com
Capacité d'accueil : 15 personnes, groupes sur rendez-vous
exclusivement. Lun-ven 8 h - 12 h / 14 h - 18 h

46 ■■■ MAISON GUINOT
3, av. du Chemin-de-Ronde, 11300 Limoux
+33 4 68 31 01 33, guinot@blanquette.fr
Capacité d'accueil : 200 personnes en groupe
Lun-ven 10 h - 12 h 30 / 13 h 30 - 18 h,
samedi-dimanche sur réservation

50 ■■■ SIEUR D'ARQUES
Av. du Mauzac, 11300 Limoux
+33 4 68 74 63 45, contact@sieurdarques.com
www.sieurdarques.com Capacité d'accueil : 50 personnes
Lun - sam 9 h 30 - 12 h 30 / 14 h - 18 h 30
Juillet - août : lun - sam 9 h 30 - 12 h 30 / 14 h - 19 h
Dim 10 h - 12 h 30



TERROIR

MÉDITERRANÉEN

Located East of Limoux, in the area closest to the sea, Terroir Méditerranéen enjoys a hot climate tempered by sea breezes. It is home to 13 sparkling and still wine producers, both men and women, who will give you a warm welcome and are keen to share their lifestyle, sense of celebration, local traditions and tips on places to go. Indulge in a trip to the area and its gourmet delights, meet new people and discover new places in a laid-back, stress-free way.



LIMOUX
APPELLATION D'ORIGINE PROTÉGÉE

A RELAXED STAY ON A VINEYARD

TIMELESS

In Rouffiac-d'Aude, château de Gaure (p.22) - which was one of the great oppidums or settlements of Languedoc - invites you to stay in a charmingly restored, characterful gîte. Gaure, nestled in 200 hectares of unspoilt countryside, offers a timeless experience. Wine lovers will enjoy the estate's premium range of biodynamically farmed wines during tastings hosted by owner Pierre Fabre (p.21). Pierre is also an artist and intends to welcome other artists to the chateau in the future. Weekly rates: from €1,200 to €1,800 (5 bedrooms, sleeps 10).

FAVOURITE WINE GROWERS' HAUNTS

Domaine de Perry

Located in Piesse, Domaine de Perry is surrounded by oak forests, fields and pasture land. The rooms have a refined décor with a celebrity theme and each one overlooks the garden and surrounding countryside.

Piesse, +33 4 68 31 72 01,
domainedeperry@gmail.com



CULTURE: FAVOURITE WINE GROWERS' HAUNTS

• SAINT-HILAIRE ABBEY: THE BIRTHPLACE OF BLANQUETTE

In 1544, Benedictine monks noticed the emergence of some strange bubbles in wine they left to ferment in bottles in Saint-Hilaire abbey. The world's first sparkling wine had been born. The abbey, whose bell tower was restored in 2000 with proceeds from the Toques et Clochers auction (p16), is considered to be the birthplace of Blanquette. Worth a visit: the actual cellar hewn out of the sandstone where Blanquette was born. The wines can be savoured in the surrounding wineries (p.22).

+33 4 68 69 62 76, www.saint-hilaire-aude.fr



TASTING

MEET THE WINE GROWERS



NEW HORIZONS

Jan and Caryl Panman and their son Jan-Ailbe welcome visitors at château Rives-Blanches in Céprie (p.22). At 350 m above sea level, the location affords spectacular views over the snow-covered Pyrenean mountain range. Originally from Holland, the couple lived in a dozen or so countries before discovering Rives-Blanches in 2001 and devoting their life to it. They now constantly improve the quality of their white and sparkling wines using environmentally-friendly techniques. Discover their wines over an intimate tasting in their bright, welcoming cellar door facilities.

Tastings by appointment - maximum capacity 8.



OLD VINTAGES

Since 1937, the Robert family has made domaine de Fourn (p.22), set in a hilltop location in Pieuusse, in the Limoux area, a prime producer of Blanquette de Limoux. The third and fourth generations now work together to offer a wide range of activities. These include tastings of old vintages - 10 Blanquettes and Crémants de Limoux from 1972 to 2005 - themed meals made from farmhouse produce pairing with sparkling wines (foie gras, duckling stuffed with foie gras, cheese and baked Alaska, for instance) and aperitifs on the farm every Tuesday served with local produce as part of the 'Bienvenue à la ferme' network.

The estate also provides a site for motorhomes whose owners belong to the France Passion club. Tastings of old vintages: €200 (2 to 10 people) lasting 1 or 2 hours - by appointment. Themed meals and tastings: €50 per person - from 15 (minimum) to 30 people (maximum) - lunchtimes and evenings by appointment. Farmhouse aperitif (visit to the winery/vineyard + tasting): from €10 to €20 per person - from June 1 to August 30, every Tuesday (5:30pm) by appointment; other times of the year (minimum 8 people) by appointment.



FAVOURITE WINE GROWERS' HAUNT

Domaine de Benoce
Set between vineyards and the river, near the village of Saint-Hilaire, the Logis des Vendangeurs is the ideal place for spending family holidays or enjoying some peaceful downtime in the country. The site is located beside a river, between vineyards and garrigue in the Lauquet valley. It has four pitches and campers have access to the communal barn.

Rates: €420 to €520.
11250 Saint-Hilaire
+33 4 68 69 44 01
+33 6 04 43 13 05



MEETING THE WINE GROWERS FROM TERROIR MÉDITERRANÉEN



3 ■■■ ANNE DE JOYEUSE

Caveau Oustal Saint-Hilaire
11250 Saint-Hilaire, +33 4 68 69 43 18

oustal.sthilaire@cave-adj.com
Toute l'année du mardi au samedi,
9 h - 12 h / 15 h - 19 h

Du 1^{er} mai au 30 septembre, 10h - 12h/14h - 19h



5 ■ CHÂTEAU DE GAURE

11250 Rouffiac-d'Aude

+33 6 74 44 64 23,
commercial.gaure@gmail.com

Capacité d'accueil : jusqu'à 100 personnes en groupe
Tous les jours 10 h - 12 h / 17 h - 19 h et dimanche
Sur rendez-vous



7 ■■■ CHÂTEAU RIVES-BLANQUES

11300 Céprie

+33 4 68 31 43 20, rives-blanches@wanadoo.fr
www.rives-blanches.com

Capacité d'accueil : 15 personnes, sur rendez-vous



8 ■■ CLOS TEISSEIRE

Chemin du Moulin, 11250 Rouffiac d'Aude

+33 6 76 92 43 36, closteisseire@gmail.com
www.closteisseire.com

Capacité d'accueil : 50 personnes, sur rendez-vous

12 ■ DOMAINE BÉGUDE

11300 Céprie

+33 4 68 69 20 41, info@domainebegude.com

Capacité d'accueil : 10 personnes, sur rendez-vous

15 ■ DOMAINE CATHARE

Franck Schisano, av. du Béal, 11250 Saint-Hilaire

+33 6 10 63 41 46, franck.schisano@cathare.tm.fr

Capacité d'accueil : 17 personnes, sur rendez-vous

22 ■■■■ DOMAINE

DE MARTINOLLES

11250 Saint-Hilaire

+33 4 68 69 41 93, infos@martinolles.com

25 ■■ DOMAINE DE TREILLE

11250 Gardie

+33 7 88 24 87 98, domainedetreille@orange.fr
www.domainedetreille.com



28 ■■■■ DOMAINE DE FOURN

11300 Pieuusse

+33 4 68 31 15 03, +33 6 75 10 38 90

robert.blanquette@wanadoo.fr

Capacité d'accueil : 80 personnes
Tous les jours 9 h - 12 h / 14 h - 19 h

30 ■■ DOMAINE JO RIU

Les Bouziers, 11300 Pieuusse

+33 6 22 87 82 17, contact@domaine-jorriu.com
www.domaine-jorriu.com

42 ■■ FRÉDÉRIC GARRABOU

1, pré de la ville, 11250 Gardie

+33 6 16 28 30 22, frederic.garrabou@hotmail.fr

44 ■■■ LA COUME-LUMET

La Coume, 11300 Céprie

+33 6 30 60 23 77, luc.abadie@la-coume-lumet.com

Capacité d'accueil : 15 personnes, sur rendez-vous

49 ■■ PLÔ ROUCARELS

18, rue Frédéric-Mistral, 11250 Couffoullens

+33 6 61 77 51 35, +33 6 63 21 82 70

post@plo-roucarels.com, www.plo-roucarels.com



■ AOC Limoux Blanquette de Limoux
■ AOC Crémant de Limoux

■ AOC Limoux Méthode Ancestrale

■ AOC Limoux blanc
■ AOC Limoux rouge

TERROIR OCÉANIQUE

Located west of Limoux, in the area closest to Toulouse, Terroir Océanique is characterised by a temperate, humid climate exposed to westerly airflows and hot spells. It is home to 11 sparkling and still wine producers who will give you a warm welcome and willingly share their lifestyle, party spirit, local traditions and tips on places to go. Indulge in a trip to the area and its gourmet delights and meet new people in a laid back, trouble-free way.



LIMOUX
APPELLATION D'ORIGINE PROTÉGÉE

A RELAXED STAY ON A VINEYARD

The bell tower in Malras was the first one to be restored using proceeds from the Toques et Clochers auction organised by Sieur d'Arques (p.16). That was in 1991.

A LIFE OF LUXURY

Surrounded by vineyards, fields and woodland, domaine Menard de Ginestous (p.27), set in the village of Gaja-et-Villedieu, three kilometres from Limoux, houses a superb 17th-century mansion and several outbuildings. You will be welcomed in a beautiful 250m², two-floor country house that was entirely renovated in 2004 and seamlessly combines comfort and tradition. A tour of the estate and wine tasting is available (sparkling and white wines).

Weekly rates: from €400 to €1,400 (4 bedrooms, sleeps 8). Rentals from April to October



HOME FROM HOME

There is everything you could wish for here to make your stay restful and indulgent and ensure a complete change of scenery. The three gîtes at domaine Montgaillard in Pauligne, run by the Badia family, offer an enchanting setting in the midst of vineyards with unbroken views over the Pic de Bugarach. The Forge gîte has been designed in a Provencal style with bright colours recalling lavender, olive trees and vineyards. Autantic is more homely and warmer in style with its bare stone walls, solid wood beams, brickwork, porcelain, china and large stone staircase. The third gîte, Ecurie, is decorated in a modern, minimalist, refined and designer style.

Weekly rates: from €1,250 to €2,000 (sleeps 8 to 10)

Domaine Montgaillard, 11300 Pauligne, +33 6 08 58 40 38, www.gite11.fr

TASTING MEET THE WINE GROWERS



HEAVEN

Domaine de Lamartine (p.27), in Castelreng is one of those rare places where you immediately fall in love with its unique, unspoilt setting of woodlands (65 hectares) and vineyards (8 hectares), between 300 and 400 metres above sea level. Visitors have a tendency to refer to it as 'heaven' and the views over the Cougaing valley are indeed stunning. Monique and Michel Louison, who own this organically certified wine estate and are respectively 67 and 68 years old, love to welcome visitors. They invariably proffer suggestions for walks around their property.

Winery and vineyard visit and tastings by appointment - 1 to 20 people

SPIRIT OF LANGUEDOC

A visit to domaine Astruc (p.27) in Malras is like travelling to the heart of the Languedoc wine region and its wines. Established in 1862 by Jean Astruc, former horse-drawn coachman at Château de Bourgeole, the property has since 2003 belonged to Domaines Paul Mas, famed for its Arrogant Frog wine brand. In addition to Astruc's Limoux wines that you can taste in the cellar door facilities, you can also discover the entire range of Languedoc wines grown in Paul Mas vineyards spread between Montagnac, Pézénas and Ceyras.



FAVOURITE WINE GROWERS' HAUNT



La Vigneronne

Private guest rooms with bathroom in a winegrowers' house with a full range of modern comforts offering a unique experience in a restful, authentic setting. Surrounded by rose bushes with views over the vineyards, the house is located on the edge of a typical village in the Terroir Océanique area. Rates: from €65/night, breakfast included.

11300 Villelongue d'Aude. +33 6 61 41 74 00. marlene-t@hotmail.fr





TASTING MEET THE WINE GROWERS

VINEYARD RAMBLES

Wine growers - Jean-Pascal Taudou (p.27), the father, and his son Jean-Pascal will take you on a friendly hike through vineyards, starting from the village of Loupia. The guided walk lasts approximately two hours and is a good opportunity to learn more about the different soil types and grape varieties within the appellation. It finishes with a tasting of the estate's wines.

Visit and tastings by appointment. Lasts from 2 to 2 ½ hours, minimum 20 people.

BUBBLY

At the Capdepon (p.27), whose estate is located in the Terroir Océanique area in Villelongue d'Aude, David and Régis are always buzzing with new ideas. After taking over the family estate, they developed the range of sparkling wines established by their mother Michèle, adding a line-up of still wines. They are committed to protecting the environment and have now turned to organic farming. As generous as their range of wines, every year they host festive summer events for enjoying some relaxing time out with others.

Follow on Facebook @domainecapdepon



FAVOURITE WINE GROWERS' HAUNT

La Digne-d'Aval and La Digne-d'Amont are two typical examples of villages built in a circular shape. There are several dozen of them in Languedoc, and especially Aude. These Middle Age villages are unusual in that they are built outwards from a church or castle in a circular shape.

MEETING THE WINE GROWERS FROM TERROR Océanique

4 ■■■■ CAPDEPON

4, chemin de l'Horto, 11300 Villelongue
+33 4 68 69 51 81, domaine@capdepon.fr
www.capdepon.fr

10 ■■■■ DOMAINE ASTRUC

11300 Malras
+33 4 68 31 13 26,
www.paulmas.com/les-domaines/teramasastruc
Capacité d'accueil : jusqu'à 15 personnes
tous les jours à partir de 13 h 30 - 17 h
Vendredi jusqu'à 16 h
Contact : Christine Martinez

13 ■ DOMAINE BERNATAS

9, impasse du Pla, 11300 La Digne d'Amont
+33 6 64 28 56 94, domainebernatas@gmail.com
www.domainebernatas.com

18 ■■ DOMAINE DE CASSAGNAU

11300 Pauligne
+33 4 68 69 55 64, +33 6 62 15 12 34,
jacques.abet@wanadoo.fr

21 ■ DOMAINE DE LAMARTINE

Route de Saint-Couat, 11300 Castelreng
+33 4 68 31 07 06, louison.lamartine@orange.fr
Accueil sur rendez-vous

33 ■■ DOMAINE LA ROLANDE

3, chemin de la Rolande, 11300 La Digne d'Amont
+33 6 86 79 61 69, just.kevin@hotmail.fr
Lundi au vendredi : 8 h-18 h et 13 h 30-18 h
et samedi/dimanche sur rendez-vous

34 ■■■■ DOMAINE LE SOULIE

11300 Loupia
+33 4 68 69 52 81, +33 6 70 48 92 16
barbedette.jeanphilipp@wanadoo.fr
Capacité d'accueil : 40 personnes
Toute l'année sur rendez-vous.
1er juillet - 20 août 10 h - 19 h

36 ■ DOMAINE MENARD DE GINESTOUS

12, rue Toulzane, 11300 Limoux
+33 4 68 31 00 22
domaines.deginestous@wanadoo.fr
Sur rendez-vous

39 ■ DOMAINE SAINT-ANTOINE LAS TRILLOS

11300 Malras
+33 4 68 31 78 72
lallemandfamily@wanadoo.fr

43 ■■■■ G. ET P. MELLADO

6, rue du Moulin, 11300 Castelreng
+33 4 68 31 58 58, +33 6 10 54 50 19
genevieve.mellado@orange.fr

51 ■■■■ TAUDOU

1, rue du Parc, 11300 Loupia
+33 9 64 45 23 96
taudouvignerons@orange.fr
www.taudou.fr
Capacité d'accueil : jusqu'à 20 personnes
Tous les jours sur rendez-vous



TERROIR DE LA HAUTE VALLÉE

Set in the upper reaches of the Aude, towards the Pyrenees, this damper, colder area has a late spring and cool autumn. Chardonnay and Merlot thrive in this area. It is home to 18 sparkling and still wine producers who will give you a warm welcome and willingly share their lifestyle, party spirit, local traditions and tips on places to go. Indulge in a trip to the area and its gourmet delights and meet new people in a laid back, trouble-free way.



LIMOUX
APPELLATION D'ORIGINE PROTÉGÉE

A RELAXED STAY ON A VINEYARD



HOMELY

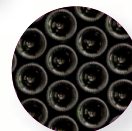
Stay in one of the five guestrooms in converted outbuildings belonging to the owners' house near Rennes-le-Château. Your hosts, the Pons family, are farmers and wine growers. The region's tradition for hospitality allows vineyards, cattle rearing and tourism to thrive together harmoniously. Discover daily life on a farm and its delicious range of produce.

Rate for two people + breakfast: €48 a night. Monique Pons, Les Pailhères, Caderonne, 11260 Espérazo, +33 4 68 74 19 23

AND...

Domaine La Maurette (p.32): 15 minutes from the Pic de Bugarach, on the road to Rennes-les-Bains, the estate houses two charming gîtes surrounded by fields and vineyards. Weekly rate: from €300 to €510 (sleeps 4), +33 4 68 69 84 80

Domaine du Grès Vaillant (p.32) : a characterful gîte in Saint-Polycarpe surrounded by countryside on an organically-farmed estate home to 70 hectares of vineyards, meadows and woodland.



FAVOURITE WINE GROWERS' HAUNTS



Château des Ducs
de Joyeuse

In Couiza: a charming hotel
and restaurant.
Allée du Château, +33 4 68 74 23 50

Gîte des Roy

In Saint-Sernin: undeniable
architectural and landscape
character combined with sensitively
designed, refined interior
decoration.

Weekly rate: from €320 to €600
(sleeps 4)
+33 4 68 11 40 70

Hostellerie de l'Évêché
In Alet les-Bains: an
unforgettable holiday setting in
3 hectares of grounds.

Rate for 2 people,
from €78 a night.
2, rue Nicolas-Pavillon,
+33 4 68 69 90 25

TASTING

MEET THE WINE GROWERS



ORGANIC

At domaine Delmas (p.32), working as a family is a top priority. In 1986, Bernard took an enterprising step when he decided to convert all of his vineyards over to organic, a commitment that has been upheld since 2020 by his son Baptiste. Now recognised as one of the primary producers of organic Blanquette and Crémant de Limoux, Domaine Delmas – set in the heart of the village of Antugnac – boasts 31 hectares of vines producing 160,000 bottles a year. The estate has successfully created a strong brand, underpinned by top quality wines exported across the globe. A born winemaker, proud of his heritage, Baptiste continues to farm organically with the same convictions as Bernard.

Visits of the winery by appointment.

MINERALITY

Young, trained ecologists Camille and Thomas Fort left the world of scientific research to take over domaine de

Mouscaillo (p.32). Their 8-hectare vineyard, perched high in the village of Roquetaillade, is farmed showing respect for nature, based on the principles of agro-ecology. The dynamic pair, who are full of plans for the future, produce white Limoux and delicate, mineral Crémants.

Tastings and vineyard visits by appointment.

FLAGSHIP

Domaine Les Hautes Terres (p.32) is set on the highest ground in the Limoux region and is one of the appellation's flagship estates. Since 2000, when Gilles Azam established the property, the vines have been farmed organically in the village of Roquetaillade, renowned for its quality soils. Both enthusiastic and friendly, he makes genuine, expressive wines from vines that thrive on these soils. From his 9-hectare vineyard he produces Crémant and white and red Limoux wines.

Tastings by appointment.

FAVOURITE WINE GROWERS' HAUNTS



Dinosaur museum In Espéraza, indulge in a journey back in time in a museum housed in a contemporary style building, +33 4 68 74 26 88

Hat museum In Espéraza, capital of French hat manufacturing at the turn of the 20th century, discover the art of hat making, +33 4 68 74 00 75

Well worth a try: white water sports in Limoux, Alet-les-Bains, Couiza, Axat and Quillan. Hiking, mountain biking, horse riding, treetop adventure courses in Alet-les-Bains and Quillan. Fishing and rock climbing (on fully equipped climbing routes) in Quillan and Rennes-les-Bains. Spa in Rennes-les-Bains.

At Toques et Clochers in 2011 (p.8), wines by André Cavaillès from La Serpent led to a memorable struggle between prospective buyers. The first cask was eventually bought by chef Alain Ducasse for the record price of €12,500.



Pécharé was a well-known and much-liked horse among the people of Limoux. Until the 1990s, he would take fruit harvested by his owner to Caves du Sieur d'Arques, leaving his owner time to rest on the way.

AUTHENTIC

At domaine du Grès Vaillant (p.32) in Saint-Polycarpe, get an introduction to horse-drawn vineyard tillage via a demonstration of one of the three horses over the estate's 7 hectares of vines located in the heart of the countryside.

All year round by reservation.

€10 per adult, free for children.

LEADING NAME

Domaine de Baronarques (p.32) belongs to the two sons of the late Baroness

Philippine de Rothschild. It is located near Limoux, in Saint-Polycarpe. This long-standing estate – its history pre-dates the 17th century – has been the focus on substantial renovation work in the vineyard and winery. Since the 2003 vintage, Domaine de Baronarques has produced a top quality wine which was one of the first to be awarded appellation status for red Limoux. Its climate is influenced both by the Atlantic and the Mediterranean, ensuring optimum sunshine and evenly-distributed rainfall. The nearby Pyrenees and vineyard elevations of between 250 and 350 metres moderate the effects of the summer heat. Domaine de Baronarques boasts 43 hectares of vines planted to a varietal range divided between 70% Atlantic grape varieties (Merlot, Cabernet-Sauvignon and Cabernet franc) and 30% Mediterranean grapes (Syrah, Grenache and Malbec) for the red wines and 100% Chardonnay for the whites. The same care and attention is lavished on its vineyards and wines here as in the other chateaux belonging to the family. The grapes are handpicked in 12-kg crates. The top red wine is aged in casks for 12 months, whilst the top white is fermented and aged in casks for 9 months. The wines are bottled on the estate.



MEETING THE WINE GROWERS FROM TERROIR DE LA HAUTE VALLÉE

2 ■■■ ALTUGNAC

4, rue du Château, 11190 Antugnac
+33 3 85 35 86 51, info@collovrayterrier.com
www.altugnac.com
Sur rendez-vous



17 ■■■■ DOMAINE DELMAS

11, route de Couiza, 11190 Antugnac
+33 4 68 74 21 02, contact@domaine-delmaz.com
www.domaine-delmaz.com
Capacité d'accueil : 20 personnes
Lundi - vendredi 9 h - 12 h / 14 h - 18 h,
le week-end sur rendez-vous



3 ■■■ ANNE DE JOYEUSE

Caveau Oustal Les Hauts d'Aldæ
Chemin du Moulin, 11300 Montazels
+33 4 68 74 04 76, oustal.couiza@cave-adj.com
Toute l'année, du mardi au samedi
9 h - 12 h / 15 h - 19 h



6 ■■■ CHÂTEAU MARCO

Chemin de la Garenne,
11300 Festes-et-Saint-André
+33 6 07 49 60 87, marc.leseney@gmail.com
Sur rendez-vous



9 ■■■ DENOIS JL

11300 Roquetaillade
+33 4 68 31 39 12, jldenois@orange.fr
www.jldenois.fr



11 ■■■ DOMAINE DE BARONARQUES

11300 Saint-Polycarpe
+33 4 68 31 94 66
caveau@domainedebaronarques.com
www.domaine-de-baronarques.com
Caveau ouvert tous les jours de la semaine
et les week-ends sur rendez-vous
Capacité d'accueil : 20 personnes



23 ■■■■ DOMAINE DE MAYRAC

11190 Couiza
+33 4 68 74 04 84, domaine-de-mayrac@wanadoo.fr
www.domaine-mayrac.fr



24 ■■■ DOMAINE DE MOUSCAILLO

Camille et Thomas Fort
4, rue du Frère, 11300 Roquetaillade
+33 6 87 07 02 36, +33 6 76 77 02 51
info@mouscaillo.com
Sur rendez-vous

26 ■■■ DOMAINE DU GRÈS VAILLANT

Chemin du Casse, 11300 Saint-Polycarpe
+33 6 87 80 04 33, +33 6 72 15 34 38
gresvaillant@gmail.com, www.gresvaillant.fr
Dégustation gratuite et vente
7 jours sur 7 de 11 h à 19 h



32 ■■■ DOMAINE LA MAURETTE

11190 Serres
+33 4 68 69 81 06, cthoreau11@orange.fr
Capacité d'accueil : 30 personnes
Tous les jours en saison

35 ■■■■ DOMAINE LES HAUTES TERRES

11300 Roquetaillade
+33 4 68 31 63 72
contact@domaineshautesterres.com
www.domaineshautesterres.com
Sur rendez-vous



40 ■■■■ DOMAINE SAINT-JACQUES

11190 Montazels
+33 4 68 74 04 02
domainesaintjacques@orange.fr
Capacité d'accueil : 15 personnes
Tous les jours 8 h - 20 h



47 ■■■ MONSIEUR S

11300 Bourriège
+33 6 33 43 41 46, et.fort@live.fr



48 ■■■ PASCAL PAVIE

15, chemin de la Garenne,
11300 Festes-et-Saint-André
+33 4 68 31 13 11, pavie.conf@wanadoo.fr



52 ■■■■ VIGNOBLE NICOLAS THEREZ

2, route d'Arques, 11190 Serres
+33 6 47 28 44 39
contact@vignoble-nicolas-therez.fr
www.vignoble-nicolas-therez.fr
Ouvert 7 jours sur 7, sur rendez-vous



53 ■■■ VIGNOBLES SALASAR

11260 Campagne-sur-Aude
+33 4 68 20 04 62, renesalasar@wanadoo.fr
Lundi - vendredi 8 h - 12 h / 14 h - 18 h,
samedi 9 h - 12 h / 14 h - 18 h



- AOC Limoux Blanquette de Limoux
- AOC Crémant de Limoux
- AOC Limoux Méthode Ancestrale
- AOC Limoux blanc
- AOC Limoux rouge

DID YOU KNOW?

THE FIRST SPARKLING WINE

Blanquette de Limoux originated in the Middle Ages, in the Benedictine abbey of Saint-Hilaire, when a monk discovered that the wine he had bottled and carefully stoppered with a cork was forming bubbles, as if it had started a second fermentation.

The world's first dry sparkling wine had just been born in the Limoux wine region, in the magnificent abbey whose vertical white stones are set against the geometrically aligned vineyards.

Historians have found written evidence from that period mentioning "bottles of Blanquette" from Saint-Hilaire. The oldest manuscript of certified origin dates back to 1544.

To celebrate his victories, local squire Sieur d'Arques never failed to "quaff the bottles of Blanquette de Limoux" given to him by the town's consuls. By the 17th century, our British neighbours had succumbed to the charms of sparkling wines.

The English author George Farquhar wrote: "Brut sparkles like the good words of a man of wit"...

... A controlled appellation since 1938

THE FIRST LANGUEDOC AOC

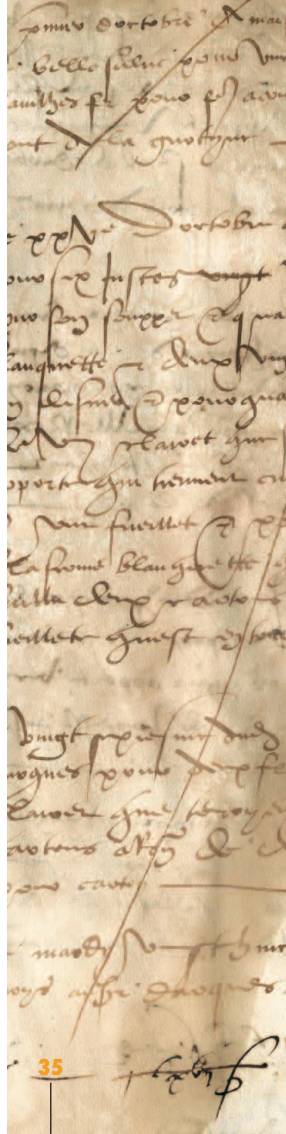
The production area for Cru Limoux was delineated as early as 1929 and from it would emerge Languedoc's first controlled appellation, labelled Blanquette de Limoux and Blanquette Méthode Ancestrale (by decree dated February 18, 1938). It was also one of France's first appellations.

Production of still white wines was in turn officially recognised by a decree dated February 21, 1959, amended on July 29, 1993 with specifications pertaining to varietal range (Mauzac, Chardonnay and Chenin) and compulsory fermentation in oak casks.

A decree dated August 21, 1990 added a new appellation, Crémant de Limoux.

The youngest Limoux appellation, Red AOC Limoux, was officially recognised by decree on June 23, 2004 and completes the range of Limoux wines.

Since the October 14, 2009 decree, Limoux appellations have been grouped together under two sets of specifications: Crémant de Limoux (white and rosé) and Limoux (white, red, Blanquette de Limoux and Méthode Ancestrale).



TOURIST INFORMATION CENTRES

LIMOUX

7, avenue du Pont de France, 11300 Limoux
Tél. +33 4 68 31 11 82, tourisme@cc-limouxin.fr

ANTENNE BUREAU D'INFORMATION TOURISTIQUE

COUIZA

17, route des Pyrénées, 11190 Couiza
Tél. +33 4 68 69 69 80, tourisme@cc-limouxin.fr

RENNES-LES-BAINS

Rue des thermes, 11190 Rennes-Le-Château
Tél. +33 4 68 69 82 94, animation.renneslesbains@gmail.com



AUDE PAYS CATHARE

www.audetourisme.com
www.payscathare.com



Limoux, a wine region
steeped in history and legend

National recognition under the Vignoble & Découverte scheme commits us to providing you with an experience that lives up to your expectations, including wine tastings, an introduction to our gourmet foods, our culture and our long-standing expertise. Wineries, accommodation, restaurants and cultural activities await you in our wine region so that you can enjoy a sparkling wine tourism experience. Access the full range on offer at www.tourisme-limoux-in-aude.fr

Manuscript taken from an accounts ledger, Clavaire de Limoux, 1544