

DOMAINE

Delmas

CUVEE PASSION

Discover again the iconic sparkling wine grape varieties of France from the south-west altitude with various influences. A pairing that will not let you unfazed.



Haute Vallée Terroir

- Organic winery since 1986
- Appellation: AOP Crémant de Limoux
- Block: le Couvent, Mournac, Las Piloutis, les Bordes
- Soil: Clay / Limestone
- Height: 400 m

Technical information

- Grape Variety: Chardonnay, Pinot Noir, Chenin
- Colour: White
- Production: Organic
- Matured on lees: 24 months
- Sugar Level: Extra brut (<3g/L)
- Alcohol: 12.5 % vol
- Bottle size: available in 75 cl
- Packaging: cases of 6 or 12 bottles

Tasting notes

The nose subtle and elegant with dry fruits aromas, fresh almonds, and hawthorn.

The mouth is characterized by a rich volume, flavourful, and a great maturity. The liveliness and straightness mixed with energetic bubbles bring together length to this great wine.

Food and wine pairing

Serve at 12°C in a splayed glass to reveal all its complexity. The wine could pair well with braised hach with a sauce vierge, roasted new carrots and dry fruits.

*Tasting commentary by the sommelier
Baptiste Ross-Bonneau.*

