

DOMAINE
Delmas

CUVEE AUDACE

Step in a new dimension of the cremant, result of a precise selection, an oak barrel aging. It witnesses the search of excellence of the Domaine Delmas.

Haute Vallée Terroir

- Organic winery since 1986
- Appellation: AOP Crémant de Limoux
- Parcelles : les Clots, la Garrigole, les Bordes, Espilies
- Soil: Clay / Limestone
- Height: 400 m

Technical information

- Grape Variety: Chardonnay, Pinot Noir, Chenin
- Colour: White
- Production: Organic
- Matured on lees: 15 months
- Sugar Level: Extra brut (<6g/L)
- Alcohol: 12.5 % vol
- Bottle size: available in 75 cl
- Packaging: cases of 6 or 12 bottles

Tasting notes

The nose is elegantly opening on flowers scents, with slight citrus and hawthorn notes.

The mouth is mineral, clear, straight, and clear with creamy bubbles that balance the wine texture and immortalize the pleasure.

Food and wine pairing

Serve at 12°C in a splayed glass to enjoy all its aromas, at the beginning of a full-course dinner to whet your appetite with fresh goat cheese-based appetizers. Its aroma richness will highlight all your rich meal like a risotto with boletus, or a meal with a creamy sauce.

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

