

DOMAINE

Delmas

CUVEE SEDUCTION

Reinterpretation of the rosé cremant, on the complex and richness side of a fine wine.

Haute Vallée Terroir

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

Technical information

- Grape Variety: Chardonnay, Pinot Noir, Chenin
- Colour: Rosé
- Production: Organic
- Matured on lees: 24 months
- Sugar Level: Brut (5-7g/L)
- Alcohol: 12.5 % vol
- Bottle size: available in 75 cl
- Packaging: cases of 6 or 12 bottles

Tasting notes

The nose is pure, on floral notes, roses, and tangy red fruits. The mouth is full of complexity: clean, fresh, with a great smoothness, and finish lightly chalky. It will highlight all your refined meal.

Food and wine pairing

Serve at 12°C in a splayed glass to reveal all its secrets. Best to drink with appetizers like tuna with redcurrant, or salmon with red fruits.

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

