

DOMAINE

Delmas

CUVEE DES SACRES

An original wine, full of flavours and emotion, one of the Domaine signatures, partner of your unforgettable moments.



Haute Vallée Terroir

- Organic agriculture since 1986
- Appellation: AOP Crémant de Limoux
- Plots: Le Vayer, Le Couvent
- Soil: Limestone - Clay
- Height: 400m

Technical information

- Grape variety: Chardonnay, Chenin
- Vintage: 2020
- Colour: White
- Production: organic
- Maturated on lees: 30 months
- Sugar level: Brut (<12g/L)
- Alcohol: 12.5% by vol
- Bottle: available in 75cl
- Packaging: Boxes of 6 or 12 bottles

Tasting notes

On the nose, you will experience a clean, delicate, but complex scent. On the palate, the texture is rich, tense with body, lot of density in mid-tasting, and creamy bubbles. The wine expresses dry fruits and yellow fruits aromas, highlighted by a pretty acidity that extends the harmony.

Food and wine pairing

Serve at 12°C in a wine glass to let all the aromas express themselves. You could try original pairing like razor clam, or cuttlefish with parsley to begin a meal and enjoy the texture combination.

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

