



AUDACE

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



TECHNICAL SHEET

Appellation

AOC Crémant de Limoux

Type

Traditional method sparkling white wine

Grapes

Pinot noir, Chardonnay, Chenin

Geographic situation

Clay-limestone in les Clots, la Garrigole, les Bordes, Espilies.

Sugar level

Extra Brut

Alcohol level

12.5% alc vol

Vinification & aging

Hand harvest and transportation of grapes in small cases. Direct juice extraction by a soft press. Selection of best juice quality, "cuvée A". Settling. First fermentation in old oak barrels. Maturation on the lees in barrels for 8 months. Bottling and second fermentation in bottle. Aging on the lees in racks for 36 months min.

Description

The nose is elegantly opening on flower 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 & Wine pairing advice

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 rich aroma will highlight all your rich meals like a risotto with boletus, or a meal with a creamy sauce. To keep for 5-8 years.

Awards & Publications

2025: Concours National des Crémants – Favorite of the journalists

Jancis Robinson, Tamlyn Currin – 16/20

2023: Special Report Languedoc Roussillon. Matthew Stubbs, Tim Atkin - 93/100

2016: Bettane & Desseuve – 15/20

2014: Guide Revel – 3 étoiles, 18/20

2013: Bettane & Desseuve – 15/20