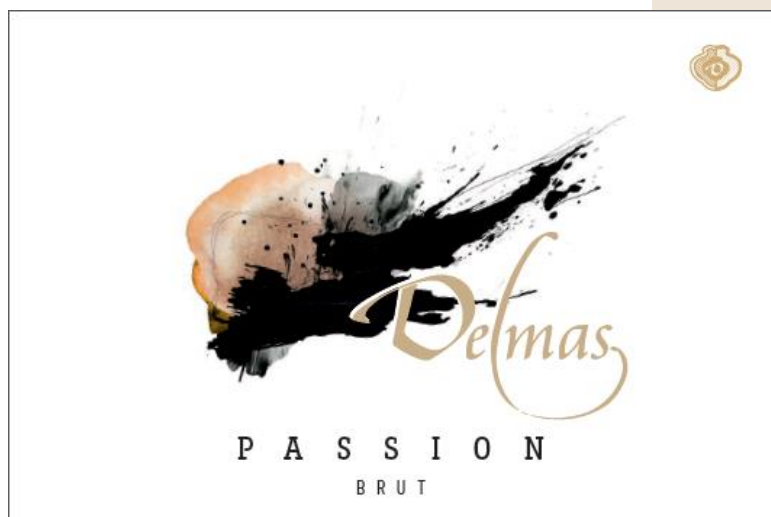




PASSION

All we can expect from a crémant with Chardonnay: great mouthfeel, gourmand, rich, plenty of fruit. It keeps the freshness that defines the Haute-Vallée terroir. It will please everyone.



TECHNICAL SHEET

Appellation

AOC Crémant de Limoux

Type

Traditional method sparkling white wine

Grapes

Chardonnay, Chenin, Pinot noir

Geographic situation

Clay-limestone in le Couvent, Mournac, Las Piloutis, les Bordes.

Sugar level

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. Separation of juice qualities. Settling. First fermentation in stainless steel vats. Maturation on the lees in vats for 8 months. Bottling and second fermentation in bottle. Aging on the lees in racks for 18 months min.

Description

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 & Wine pairing advice

Serve at 10°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. To keep for 2-3 years.

Awards & Publications

2025: Concours National des Crémants – Gold Medal

2024: Guide Hachette des Vins – 1 star

2023: Guide Hachette des Vins – 1 star

2016: National championship of Cremants – Silver Medal

Gilbert & Gaillard – 87/100

2015: Guide Hachette des Vins – Commented

Top 100 Languedoc Roussillon – Best Sparkling Trophy

2014: National championship of Cremants – Silver Medal

Guide Revel – 3 stars, 17/20

2013: Top 100 Languedoc Roussillon – Best Sparkling Trophy