



SACRES

The first Signature wine by Delmas created for the new millennium in 2000. A rich, sensual, elegant expression of the Chardonnay that will be the perfect partner for any celebration.



TECHNICAL SHEET

Appellation

AOC Crémant de Limoux

Geographic situation

Clay-limestone in Le Vayer, Le Couvent

Type

Traditional method sparkling white wine

Sugar level

Extra Brut

Grapes

Chardonnay, Chenin, Mauzac

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 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 30 months min.

Description

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 & Wine pairing advice

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. To keep for 5-8 years.

Awards & Publications

2025: Concours National des Crémants – Gold Medal

Terre de Vins, issue n°101 – 95/100

Jancis Robinson, Tamlyn Currin – 16.5/20

Guide Hachette des Vins – 1 star

2023: National Championship of Cremants – Gold Medal

Decanter – Silver Medal

2016: National Championship of Cremants – Gold Medal

2015: Gilbert & Gaillard – 89/100

Guide Hachette des Vins – 1 star

Bettane & Desseauve – 14/20

2014: National Championship of Cremants – Gold Medal