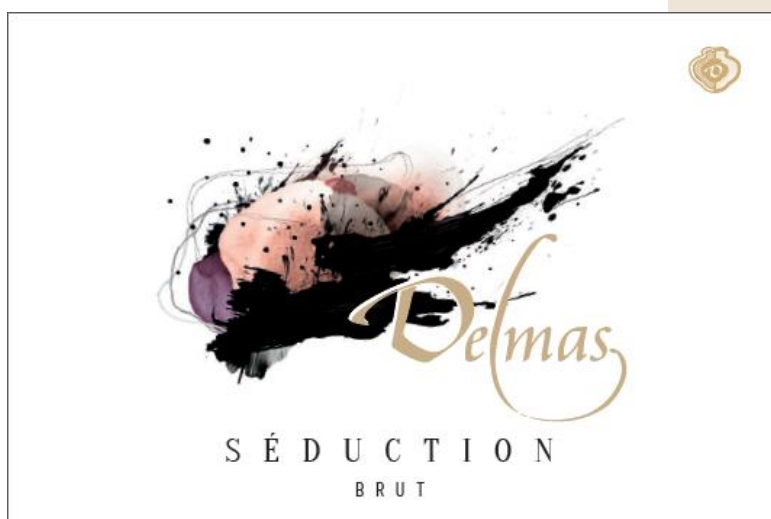




SÉDUCTION

The touch of Pinot noir aged in barrels builds a rich structure to support the rich red fruits. Elegant, creamy, fruity are the first impressions everyone will feel. One sip is enough to be seduced.



TECHNICAL SHEET

Appellation

AOC Crémant de Limoux

Type

Traditional method sparkling white wine

Grapes

Chardonnay, Chenin, Pinot noir

Geographic situation

Clay-limestone in Mournac, la Garrigole, les Clots.

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. For the Pinot noir, fermentation in cement vats and aging during 8 months in oak barrels.

Bottling and second fermentation in bottle. Aging on the lees in racks for 18 months min.

Description

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 & Wine pairing advice

Serve at 10°C in a splayed glass to reveal all its secrets. Best to drink with appetizers like tuna with redcurrant, or salmon with red fruits. To keep for 2-3 years.

Awards & Publications

2016 : Gilbert & Gaillard – 85/100