

LUC PIRLET



# CRÉMANT DE LIMOUX

APPELLATION D'ORIGINE PROTÉGÉE

BRUT RÉSERVE



## HISTORY

In Limoux, France, the first sparkling wine was produced by monks in 1531. This tradition continues in the sparkling wines of Crémant de Limoux. This crémant is renowned for its high quality and attractive price.

## REGION

Sunny hillsides of Villelongue, Aude (altitude: 300m)

## TERROIR

Oceanic - clay limestone soil

## GRAPE VARIETY

70% Chardonnay - 20% Chenin - 10% Pinot noir

## WINEMAKING

Manual harvest. After a pressurization of the whole grapes, the wine making proceeds with 18 °C thermo controlled during 15 days. Rest period on slat : between 12-18 months at 14-16 °C.

## APPEARANCE

Light golden robe. Nice foam with fine bubbles.

## IMPRESSIONS

Fine and subtle with scents of white flowers, citrus and mint. Balanced and clear with a long finish.

## SUGGESTIONS

Perfect served at 7 °C.

Ideal as aperitif, with oysters or with any fish dishes.