

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

60% Chardonnay - 30% 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 : 15 months.

APPEARANCE

Salmon-pink robe. Nice foam with fine bubbles.

IMPRESSIONS

Rich aromas of red fruits such as strawberries and raspberries. A hint of grapefruit.

SUGGESTIONS

Perfect served at 7 °C.

Ideal with aperitif, fish, seafood, all along the meal.