

Faire la Fête Crémant de Limoux Brut NV



70% Chardonnay

20% Chenin Blanc

10% Pinot Noir

Vineyards: 80% Haute-Vallée, 20% Autan, 10% Océanique

Predominant Soil Type: Gravel, chalky clay and limestone bedrock

Vinification: Specific vineyards within the Haute-Vallée and Autan sub-regions of Limoux are hand-harvested for optimal acidity and fruit profile. Whole-Cluster pressing is utilized in order to maximize the delicate aromas and flavors of the grapes while showcasing the Limoux terroir. Each lot is fermented separately and then blended and bottled. The wine then spends 12-months on its lees before being disgorged. The resulting wine is golden in color with vibrant aromas and flavors of baked apple, white cherry and lemon meringue with a prominent yet delicate *mousse* achieved only through the *Méthode Traditionnelle*, which originated in Limoux in 1531.

Alcohol: 12% ABV

pH: 3.2

Total Acidity: 3.5 GH₂SO/L

RS: 8 g/L (dry)

