

Georges Limouzy

Crémant de Limoux Rosé Brut



ROSÉ
CHAMPAGNE &
SPARKLING



FRANCE



LANGUEDOC-
ROUSSILLON



SUITABLE
FOR VEGANS

TASTING NOTE

Robe : bright salmon pink. Nose: Charming and complex, full of summer red fruits and fresh flowers. Palate: Long lasting, with delicate notes of ripe citrus and a hint of wild strawberries.

VITICULTURE

Certified TERRA VITIS and in conversion to organic since 2020. Clay and limestone soils. Altitude vineyards on the foothills of the Pyrenees. Yields of less than 50hl/ha

VINIFICATION

Manual harvest. Direct slow and gentle pressing (<1,2 bar). Ageing on lattes of 18 months on average. Dosage using a solera of reserve wines.

FOOD MATCHING

Ideal as a celebration wine, with Asian food or even with a strawberry cake.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (60%), Chenin Blanc (20%), Pinot Noir (20%)
CLOSURE	Diam
SKU CODE	M12461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.09
TOTAL ACIDITY	6.22g/l Tartaric
RESIDUAL SUGAR	6.1g/l
SKU	M12461NV