## 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.

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|---|---|
| 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 |