

Georges Limouzy

Crémant de Limoux Brut



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



LANGUEDOC-
ROUSSILLON



SUITABLE
FOR VEGANS

TASTING NOTE

Robe: pale yellow with brighten reflects Nose: delicate blend of white flowers, fresh fruits with a hint of ""yeasty"" notes Palate: the attack is fresh, combining delicate ripe citrus and creamy notes

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 30 months on average Dosage using a solera of reserve wines

FOOD MATCHING

Ideal as an aperitif wine, with seafood canapés or even with roasted poultry

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (70%), Chenin Blanc (30%)
CLOSURE	Diam
SKU CODE	M37761NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.1
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	6.4g/l
SKU	M37761NV