

Georges Limouzy

Crémant de Limoux Blanc



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



LANGUEDOC-
ROUSSILLON



SUITABLE
FOR VEGANS

TASTING NOTE

Appetising aromas of baked apple, rising bread dough, clove and cinnamon. The first impression is like Champagne, due to the production method and the region's cool climate, although it is lighter, fresher and more sprightly on the palate. With a gentle, delicate mousse and long, fresh flavours, this excellent Crémant is absolutely delicious.

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

FOOD MATCHING

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

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|-----------------|---|
| 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 |