

Lgi

Cuvee Selection XXX Cremant de Limoux Brut Blanc

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WHITE
CHAMPAGNE &
SPARKLING



FRANCE



SUITABLE
FOR VEGANS

VITICULTURE

Soils: Hillsides and clay-limestone
terracesClimate: Mediterranean climate with
mountain influences (Pyrenees)Vine age: 20 to
40 years on averageYields: less than 50
Hectoliters / hectare

VINIFICATION

Traditional Method. Exclusively handpicked
harvest. Direct pressing of the grapes. First
fermentation in stainless steel vats,
assemblage of base wines from a single
vintage. Aging on lattes at least 24 months.

FOOD MATCHING

Serve chilled (7-8°C/45-47°F), as an aperitif
wine, with seafood, scallops or salads.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (70%), Chenin Blanc (20%), Mauzac (10%)
CLOSURE	Non-refillable Cap
SKU CODE	L86061NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Non-refillable Cap
PH	3.1
TOTAL ACIDITY	4.5g/l Tartaric
RESIDUAL SUGAR	6g/l
SKU	L86061NV