## Lgi

# Cuvee Selection XXX Cremant de Limoux **Brut Blanc**

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SIZE 75cl **VINTAGE** NV

12% ABV

**GRAPE VARIETIES** Chardonnay (70%),

Chenin Blanc (20%),

Mauzac (10%)

**CLOSURE** Non-refillable Cap

L86061NV **SKU CODE** 

**EXPRESSION** Sparkling & Champagne

**COUNTRY** France **ALLERGENS** Sulphur

**SUITABLE FOR** Vegans, Vegetarians

**CLOSURE** Non-refillable Cap

3.1

**TOTAL ACIDITY** 4.5g/I Tartaric

RESIDUAL SUGAR 6g/l

SKU L86061NV







FOR VEGANS

#### VITICULTURE

Soils: Hillsides and clay-limestone terraces Climate: Mediterranean climate with mountain influences (Pyrenees) Vine age: 20 to 40 years on average Yields: 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.

