

ESPRIT DU VIN

'An occasion for every wine'

AOP CRÉMANT DE LIMOUX Sparkling Wine – Brut Nature



Winemaker's Notes

The terroir is etched rock landscapes. The climate contrasts, suffering and enjoying the influences of the Mediterranean, the Pyrenees and the ocean. Here Chardonnay is king, a little Chenin, and a touch of Pinot Noir, 6 months in the barrel, 15 months in the bottle. Fermentation and voila -- the Crémant de Mouscaillo .

Description

Quite elegant with light toast and butter vs citrus fruit. It gets more exotic - oily and nutty. Subtle concentration and refreshing length vs weight.

Serving Suggestion

Matches for this wine include: bay scallops with garlic and parsley butter, freshly shucked oysters, and Camembert cheese

Spec Sheet

Vineyard	Mouscaillo
Varietal	70% Chardonnay 20% Pinot Noir 10% Chenin Blanc
Appellation	Limoux
Vintage	NV
Body	Light
Alcohol %	13%