

**Georges Limouzy**

# Cremant de Limoux Rose Brut



## TASTING NOTE

Robe : bright salmon pink. Nose: Charming and complex, full of summer red fruits and fresh flowers. Palate: Long lasting, with delicate notes of ripe citrus and a hint of wild strawberries.

## 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 18 months on average. Dosage using a solera of reserve wines.

## FOOD MATCHING

Ideal as a celebration wine, with Asian food or even with a strawberry cake.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (60%), Chenin Blanc (20%), Pinot Noir (20%)
CLOSURE	Diam
SKU CODE	M12461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.09
TOTAL ACIDITY	6.22g/l Tartaric
RESIDUAL SUGAR	6.1g/l
SKU	M12461NV