

Lgi

Cuvee Selection XXX Cremant de Limoux Brut Blanc



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.

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