

Première Bulle

BY

Soca

PREMIUM

BRUT
METHODE TRADITIONNELLE
AOC Crémant de Limoux

GRAPE VARIETIES

70 % Chardonnay, 20 % Chenin, 10 % Mauzac.

TERROIR

These grape varieties are grown on a mainly clay-limestone soil on hillside plots lying in cool terroirs at a minimum altitude of 300 metres allowing us to obtain good acidity and lovely aromatic finesse.

VINIFICATION AND AGEING

The hand-picking of the grapes and the gentle pressing of the bunches whole give us very high-quality juices. The first temperature-controlled fermentation allows us to preserve all the delicacy of the aromas. The different varieties are then blended together before bottling and secondary fermentation in bottle. The ageing "sur lattes" lasts over 36 months and the wine is stored in the cellars for the time necessary for it to develop all its secondary aromas.

TASTING NOTES

The wine's pale golden hue flecked with green is set off by fine, delicate bubbles.

The nose develops subtle aromas of roasted dried fruit and spices.

The wine is supple and unctuous on entry to the palate, then swiftly invigorated by the fine bubbles that smoothly coat the palate, revealing citrus notes. The finish is long, well-balanced and complex, punctuated by notes of candied lemon and lightly roasted flavours.

FOOD PAIRING

Serve at 7-8°C. This crémant will pair perfectly with white meats, such as a capon with truffles, or fish and seafood: tuna sushi, poached oysters or sea scallops in a creamy Parmesan sauce.

ALCOHOLIC DEGREE

12,5% vol.



SIEUR D'ARQUES
Limoux - France

www.sieurdarques.com