

GRANDE CUVÉE 1531

AOC CRÉMANT DE LIMOUX BRUT ORGANIC

■ TERROIR

Clay-limestone soil.

■ GRAPE VARIETIES

Chardonnay, Chenin, Pinot Noir et Mauzac.

■ VINIFICATION AND MATURING

This wine has been very carefully crafted. It underwent a specific Ecocert approved and certified process in our cellars. The grapes were harvested by hand from certified organic plots of vines. After pressing, the must received a static cold settling to preserve its organoleptic qualities. Alcoholic fermentation was carried out at controlled low temperatures to heighten the expression of the primary aromas. The second fermentation took place in the bottle and was followed by 12-months ageing "sur lattes".

■ TASTING NOTES

Pale yellow with delicate, lingering bubbles. The very fine nose offers up subtle fruity notes of white peaches or pears. The wine is clean and lively on entry to the palate where it shows a pleasantly unctuous mouthfeel. Flavours of white fruit mingle with those of dried fruit. This is a fresh wine with a lemony finish.

■ SERVING SUGGESTIONS

Best served at 7-8°C. This wine is perfect as an aperitif or served with finger food. It also works well with fish or seafood verrines. At the end of a meal, it is a great accompaniment to fresh fruit desserts such as a tropical fruit tiramisu.

■ ALCOHOLIC DEGREE

11,5% vol.



* *Sud de France*

SIEUR D'ARQUES
Limoux - France

AVENUE DU LANGUEDOC - BP 30 - 11303 LIMOUX CEDEX - TÉL. 04 68 74 63 00
WWW.SIEURDARQUES.COM