

SIEUR D'ARQUES

EXTRA BRUT

AOC CRÉMANT DE LIMOUX

■ TERROIR

Clay-limestone soil.

■ GRAPE VARIETIES

50% Chardonnay, 30% Chenin, 15% Pinot Noir et 5% Mauzac.

■ VINIFICATION AND MATURING

The wine is aged on lees between 12 and 15 months, then celledared in order to promote the development of secondary aromas and fine bubbles by yeast autolysis. Its fairly short aging allows to keep varietal aromas, along with toasted notes, while maintaining a nice freshness.

■ COMMENTAIRES DE DÉGUSTATION

The pale yellow colour with green highlights reveals fine and elegant bubbles. This Crémant offers a vivid fragrance with aromas of hawthorn and acacia. On the palate, the attack is frank and lively. Balanced and fruity, this Crémant has all the assets of a wine of great elegance.

■ SERVING SUGGESTIONS

Recommended at 6-7 °C. Will be enjoyed as an aperitif or during a meal. It goes perfectly with foie gras, lobster or langoustine.

■ ALCOHOLIC DEGREE

12,5% vol.



* *Sud de France*

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