

TOQUES ET CLOCHERS

EDITION LIMITÉE

AOC CRÉMANT DE LIMOUX, BRUT

■ TERROIR

The grapes used in the preparation of this sparkling wine, Chardonnay dominated, are from different parcels located on the 4 terroirs of the Limoux appellation. These plots, based on clay-limestone and selected for their freshness, guaranty an optimum quality of our grapes. Aged over 20 years, vines allow good rooting and ensure a consistent quality of grapes.

GRAPE VARIETIES

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

VINIFICATION AND MATURING

- Harvesting is done manually to preserve the quality of the berries. It is followed by a pressing where only the hearts of cuvee are isolated to be vinified separately. Following alcoholic fermentation, the tanks will be tasted, then selected for their fineness, their freshness and their potential of ageing on lees in order to achieve the best blend. After the second in-bottle fermentation, followed by 36 months of ageing on racks, the bottles will be disgorged at their height and faintly dosed.

■ TASTING NOTES

The delicate, creamy mousse holds well in the glass. The copious and very fine bubbles rise up through the bright, pale-yellow crémant with green tints. The nose is delicate with subtle notes of citrus and toasting and a hint of hazelnut. The wine is clean and lively on entry to the palate revealing a pleasant creaminess created by the bubbles. The notes of citrus, brioche and toasting then fill the palate and provide length. The whole is harmonious and fresh with a subtle elegance.

■ SERVING SUGGESTIONS

Recommended at 7- 8°C. This Crémant will be appreciated as an aperitive or a dessert, and why not, on very fine dishes of fish and seafood.

■ ALCOHOLIC DEGREE

12.5% vol.



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* Sud de France

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