



The Sparkling Rosé Brut

Chardonnay-Chenin-Pinot Noir Blend
750ML / ALC 12% BY VOL

LOCATION:

Country: France (Southern)
Region: Languedoc-Roussillon

Appellation: Crémant de Limoux Contrôlée

GRAPE VARIETIES:

60% Chardonnay, 25% Chenin, and 15% Pinot Noir

PRODUCTION:

This wine is made only from the 'cœre de presse', the best of the pressed juice in the méthode traditionnelle, where the bubbles are produced by a secondary fermentation in the bottle.

AGING:

This wine is bottled and then aged for a minimum of 12 months in our cellar.

DESCRIPTION:

A beautiful soft pink hue, this wine has subtle cherry and raspberry notes on the nose, with a slight but pleasant funky freshness. The rolling bubbles are elegant, delicate, and along with the nice acid in the wine, help in elevating the flavor of foods it's paired with.

SERVING SUGGESTIONS:

Perfect as an aperitif or with cheese before a meal, or paired with anything from to appetizers to desserts, this wine finds a way to make what you're eating better, whether smoked salmon or ice cream. To be honest, it's probably best all by itself, because sometimes you just need to treat yourself.