



AOC CRÉMANT DE LIMOUX

ÉLÉGANCE 2024

EXTRA BRUT - WHITE
75CL

Privilège



GRAPE VARIETIES :

CHARDONNAY/CHENIN/MAUZAC

SOIL : GRAVELLY WITH LIMESTONE BEDROCK

YIELD : 50 HL/HECTARE

WINEMAKING : DIRECT SLOW AND GENTLE

PRESSING (<1,2 BAR). AGEING ON LATTES OF 30 MONTHS ON AVERAGE.

Pale robe yellow with brighten reflects. Nose delicate blend of white flowers, fresh fruits with a hint of "yeasty" notes. Mouth fresh attack, combining delicately ripe citrus and creamy notes. Pairing : Ideal as an aperitif wine, with seafood canapés or even with roasted poultry



BEST SOMMELIER IN THE WORLD

WORLD'S BEST WINEMAKER

