



# AOC Crémant de Limoux

## ÉLÉGANCE 2024

EXTRA BRUT - WHITE  
75CL

*Privilège*

ANTECH FAMILY



GRAPE VARIETIES : CHARDONNAY, CHENIN, MAUZAC

SOIL : GRAVELLY WITH LIMESTONE BEDROCK

YIELD : 50 HL/HECTARE

ALCOHOL CONTENT : 14 %

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

Medals:

Pending the results of competitions, guides and ratings from national and international trade magazines.



BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

