



AOC Crémant de Limoux

L'INCOMPARABLE 2024

EXTRA BRUT - ROSE
75CL

Privilege ANTECH FAMILY



GRAPE VARIETIES : CHARDONNAY, CHENIN, PINOT NOIR

SOIL : GRAVELLY WITH LIMESTONE BEDROCK

ALCOHOL CONTENT : 14,5 %

YIELD : 50 HL/HECTARE

WINEMAKING : DIRECT SLOW AND GENTLE PRESSING (<1,2 BAR). AGEING ON LATTES OF 18 MONTHS ON AVERAGE.

Robe bright salmon pink color. Nose charming and complex, full of summer red fruits and fresh flowers. Mouth, long tasting, with delicate notes of ripe citrus and a hint of wild strawberries. Pairing : Ideal as a celebration wine, with asian food or even strawberry cake

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

