



# AOC CRÉMANT DE LIMOUX

## L'INCOMPARABLE 2024

EXTRA BRUT - ROSÉ  
75CL

*Privilège*



SOIL : GRAVELLY WITH LIMESTONE BEDROCK

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



BEST SOMMELIER IN THE WORLD

WORLD'S BEST WINEMAKER

