

GRANDE CUVÉE 1531

AOC CRÉMANT DE LIMOUX BRUT

■ TERROIR

Clay-limestone soil.

■ GRAPE VARIETIES

60% Chardonnay, 29% Chenin, 11% Pinot Noir.

■ VINIFICATION AND MATURING

Grapes are exclusively hand-picked at the optimal ripening. There is a first fermentation in vats under controlled temperature at 16°C to develop aromas. The second fermentation called « prise de mousse » takes place slowly in the bottle. Ageing on laths between 12 and 15 months.

■ TASTING NOTES

A pale yellow color with green tints, bubbles are tiny and elegant. The nose is fresh with a mix of white flowers, white fleshed-fruits like peach and citrus fruits aromas. Then, the wine develops notes of hazelnut and a subtle toasted. The attack is frank and vivid with a nice unctuousness. This sparkling wine is powerful, well-balanced with toasted notes on the finish.

■ SERVING SUGGESTIONS

Recommended at 7-8°C. It is delicious both as aperitif and during a meal. It goes perfectly with sea-food, fish, and white meat, and is particularly enjoyable with chocolate desserts.

■ ALCOHOLIC DEGREE

12,5% vol.



SIEUR D'ARQUES
Limoux - France

* Sud de France

AVENUE DU LANGUEDOC - BP 30 - 11303 LIMOUX CEDEX - TÉL. 04 68 74 63 00
WWW.SIEURDARQUES.COM