

GRANDE CUVÉE 1531

AOC CRÉMANT DE LIMOUX

ROSÉ

■ TERROIR

Clay-limestone soil.

■ GRAPE VARIETIES

54% Chardonnay, 26% Pinot Noir, 20% Chenin.

■ VINIFICATION AND MATURING

Grapes are cultivated on terraced plots with clay-limestone and gravelly soil. This wine is then aged on laths between 12 and 15 months in order to favor the development of secondary aromas and the fineness of the bubbles. The short maturing helps keeping varietal aromas with a beautiful freshness.

■ TASTING NOTES

Beautiful salmon pink colour. The mousse is delicate with lingering bubbles. The Pinot Noir brings harmony with its lightness and a subtle note of nectarine which evolves into grilled and brioche aromas. The vivacity of this wine is shown by its fine effervescence and a beautiful acidity. The finish is long and refreshing.

■ SERVING SUGGESTIONS

Recommended at 7-8°C. Ideal for aperitif, perfect with salmon toasts accompanied by a lemon sauce perfumed with shallots and aniseed.

■ ALCOHOLIC DEGREE

12,5% vol.



* *Sud de France*

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