

SAINT-HILAIRE

AOC BLANQUETTE DE LIMOUX

ROSÉ

TERROIR

The grapes used in the preparation of this sparkling wine are from 4 differently parcels in the Limoux appellation.

GRAPE VARIETIES

50% Chardonnay, 30% Chenin, 20% Pinot Noir.

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 color with elegant bubbles reveals a complex blend between varietal aromas and white fleshed fruits (pear and peach). Nectarine notes from Pinot give harmony and evolve towards toasted and brioche aromas. The palate is characterized by a delicate effervescence and well balanced acidity.

SERVING SUGGESTIONS

Recommended at 7-8°C. This Cremant is particularly suited for your appetizers and cocktail parties. It will be the perfect partner for summer desserts like fruit salads and fruit pies.

ALCOHOL DEGREE

12.5 % vol.

RESIDUAL SUGARS

7 g/l



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Jack Poust & Company, Inc.

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