

# SAINT-HILAIRE

## AOC CRÉMANT DE LIMOUX

### ROSÉ

#### ■ TERROIR

The grapes used in the production of this sparkling wine come from the four different terroirs of the Limoux appellation, characterized by clay-limestone soils.

#### ■ GRAPE VARIETIES

43% Chardonnay, 34% Chenin, 23% 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

A beautiful salmon pink color with elegant bubbles reveals a complex blend of varietal aromas and white-fleshed fruits (pear and peach). The nectarine notes bring harmony and evolve towards toasted and brioche aromas. On the palate, delicate effervescence and well-balanced acidity define this wine.

#### ■ SERVING SUGGESTIONS

Recommended between 44 and 46°F, this Crémant is perfectly suited for your appetizers and cocktails. It pairs ideally with light desserts, such as fruit salads or fruit tarts, for enjoyable moments throughout the year.

#### ALCOHOLIC DEGREE

12% vol.



\* Sud de France

— Limoux - France —

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