



FRANCE

À la Volée Crémant de Limoux

AOC Limoux



Brand Highlights

- 50% Chardonnay + 50% Chenin Blanc
- 18 months ageing on slats, Brut Nature Zero Dosage, Vintage dated
- Made in the Champenoise method

The Estate

This small firm sources the best fruit planted on limestone and clay soils in the upper Aude Valley in Limoux. Pierre specifies the careful selection of fruit grown with the purpose of making the highest quality sparkling wine.

Wine Making

This is a totally natural style of wine-making and secondary fermentation in the bottle just as in Champagne. There is zero sugar added at disgorgement, only white wine to top the bottles making it a Brut Nature and. Made with 50% Chardonnay + 50% Chenin Blanc grapes that are harvested by hand and transported from the vineyards in small crates to avoid damaging the clusters. Care is used to make sure the grapes arrive in perfect condition to avoid premature exposure of the juice to air. The grapes are destemmed and gently pressed and the juice allowed to settle. Fermentation takes place in stainless-steel under temperature control and lasts for about 6 weeks. The wine is then bottled for secondary fermentation and ageing. After 18 months the bottles are disgorged and topped off with wine but no dosage liquor. It is Brut Nature, so only has 3 grams of natural residual sugar.

Tasting Notes

A brilliant gold color. Delicate and effervescent, with pleasant notes of candied fruit and toasted bread. Good structure and well balanced with a hint of bitters. Fresh, round and elegant.

Press

- ◆ 2018 Vintage **91 Points**—Wine & Spirits

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00216 9
- SCC:
- Case (in.):