

À la Volée 2018 Crémant de Limoux



Wine & Spirits **91**
MAGAZINE Points

Made with 50% Chardonnay + 50% Chenin Blanc grapes this is a totally natural style of wine-making and secondary fermentation in the bottle just as in Champagne. No sugar added at disgorgement, only white wine to top the bottles making it a Brut Nature. Delicate and effervescent, with pleasant notes of candied fruit and toasted bread. Fresh, round and elegant.

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