




ALTUGNAC

HAUTE VALLÉE DE L'AUDE

AOP Crémant de Limoux Brut


Chardonnay 60 %, Chenin 30%, 5 % Mauzac and 5 % Pinot Noir

TERROIR




Limoux is the historical cradle of sparkling wines (1544). We produce this cuvée in collaboration with a neighboring winemaker, a specialist in sparkling wines in the Limoux appellation. Located along the Aude Valley, in a succession of green hillsides, it is an area of Mediterranean and ocean confluence, benefiting from both good sunshine and well-distributed rainfall throughout the season.

VINIFICATION



The grapes are harvested by hand. The juices of the heart of the cuvée are selected during the pressing, then a cold static settling is carried out. Fermentation takes place at a controlled temperature. The aging lasts 12 months on slats before disgorging.

TASTING NOTES



The clear and luminous gold of the bubbles makes the citrus aromas crackle on the skin (grapefruit, lime). The juice is full. Its harmony is centered on the sparkle of its fruity juice that is prolonged by noble bitters.

