



S. DELAFONT

ARTISAN NÉGOCIANT



Crémant de Limoux Extra Brut 2016

Grapes:

Chardonnay, Chenin, Pinot noir.

All our selections are made from growers working in biodynamic, organic or sustainable viticulture method.

That means no use of chemical fertilizers neither herbicides nor pesticides.

Soil:

Clay and limestone with marl.

Vinification:

Traditional method with a strict control of temperatures.

Ageing:

18 months in bottle.

Serve at :

8-10°C / 46°-50° F.

Storage:

Up to 8 years.

Age of vines:

Between 20 and 40 years old.

Alcohol :

11.5% by vol.

Style:

Rich with finesse and minerality. Citrus fruit notes with floral and almond notes.

Packaging:

- Bottle Champagne, color cinnamon
- Natural cork
- Back label French/English
- Export boxes of 6, flat