



Cuvée des Sacres Brut

Region

AOP Crémant de Limoux

Winemaker notes

This wine represents the "tête de cuvée" of the estate representing the best juice and best parcels of their vineyards. Aged on lees for a minimum of 30 months, the cuvée has the complexity and depth akin to Champagne.

Viticultural Notes

Haute Vallée region of AOP Limoux in southern France . Tucked into the western portion of the Languedoc region, the vineyards are certified organic and are located in the foothills of the Pyrenees Mountains, at 300-450m elevation, with primarily clay-limestone soils. Fruit is sourced from the Levayer and Le Couvent vineyards. Grapes are hand-harvested and traditionally pressed in basket presses.

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| Wine | Cuvée des Sacres Brut |
| Estate | Domaine Delmas |
| Vintage | NV |
| Varietal | 70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir |
| Region | AOP Crémant de Limoux |
| Vineyard | Levayer and Le Couvent Vineyards |
| Vine Age | 25+ years old |
| Soil | Clay-limestone |
| Farming | Certified Organic |
| Fermentation | Traditional method sparkling. Grapes are whole bunch pressed. Only free run and first pressings used. First fermentation in stainless steel. Bottling with liqueur de tirage followed by aging on lees in bottle. |
| Aging | Minimum 30 months on lees. Between 3 and 5 g/L dosage. |
| Alcohol | 12.5% |
| Imported QTY | 7,000 bottles |

