

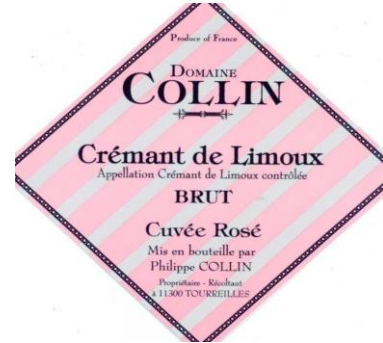
DOMAINE COLLIN

Cuvée Rosé

Crémant de Limoux

Technical information

Country:	France
Region:	Limoux, Languedoc Rousillon
Appellation:	Crémant de Limoux
Grape Variety :	75% Chardonnay, 15% Chenin Blanc, 10% Pinot Noir
Dosage:	6 gr/l
Terroir :	Clay-Limestone, gravel
Age of the vines :	35 years



Vinification

This wine is produced in a traditional method, the second fermentation taking place in the bottle. At the time of bottling, 1% still red wine (Pinot Noir) is added into the final blend, creating its beautiful pale rosé color. The Collin's Brut Rosé has a low, 6 grams of residual sugar per liter, in comparison to Brut champagne which generally ranges from 9 to 14 grams per liter.

Tasting notes

This elegantly constructed rosé is pale salmon pink in color. Though the wine is primarily made from Chardonnay, subtle wild strawberry notes are detected in the nose and on the palate from the Pinot Noir. The crisp, mineral Chardonnay is softened by the lush and aromatic Chenin Blanc. The result is a lively wine with a lot of character, without any aggressive or astringent notes.

Wine pairing:

This is a wonderfully versatile rosé ideal for pork and salmon dishes, or simply on its own as an aperitif.