

DOMAINE COLLIN

Brut Cuvée Tradition

Crémant de Limoux

Technical information

Country: France
Region: Limoux, Languedoc Rousillon
Appellation: Crémant de Limoux
Grape Variety : 50% Chardonnay, 40% 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 with a second fermentation taking place in the bottle. This wine 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 is a balanced, elegant, Crémant de Limoux, with no rough edges. The Chardonnay gives the wine brightness and a lively acidity, the Chenin Blanc adds richness and texture, while the Pinot Noir adds depth to the wine. This is an impressively balanced and complex wine. It is truly a testament to what this relatively obscure vineyard area is capable of producing.

Wine pairing:

The perfect aperitif.