

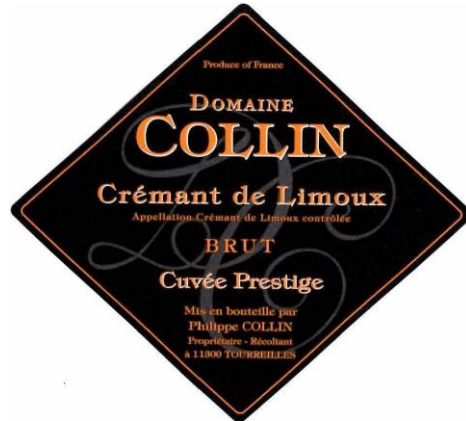
DOMAINE COLLIN

Brut Cuvée Prestige

Crémant de Limoux

Technical information

Country:	France
Region:	Limoux, Languedoc Rousillon
Appellation:	Crémant de Limoux
Grape Variety :	75% Chardonnay, 25% Pinot Noir
Dosage:	between 4-10 grams
Terroir :	Clay-Limestone, gravel
Age of the vines :	35 years



Vinification

The grapes are harvested by hand. Soft pressing in pneumatic press. Cold stabilization for 24 hours. Racking and fermentation in temperature controlled stainless steel tanks. Second fermentation in the bottle for 3 months. Disgorged between 12 to 24 months after secondary fermentation.

Tasting notes

The wine has a light yellow color with excellent perlage. It is thin and persistent which creates a consistent halo. The aroma has notes of white flower, apples and pears along with sweet notes of honey and dried fruit such as hazelnuts and macadamia nuts. The taste has a lively acidity.

Wine pairing:

It is perfect in aperitif but it also has the consistency to accompany dishes such as lobster, fine fish and desserts.