

THE
OXFORD
WINE
COMPANY

Crémant de Limoux Brut La Baume, Tholomies

£12.49

Vintage: NV
Bottle Size: 75cl
Alcohol %: 12%
Country: France



Description: The Chenin and Chardonnay grapes bring texture and balance, with the Chardonnay also providing the fine bubbles. The Chenin adds vivacity, and enhances the crémant's impressive longevity.

Cepages:

Group: French Country

Sub group:

Colour: Non-Vintage

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards

A delicious Silver Medal winning sparkling wine from the South of France. It's a blend of Chardonnay, Chenin Blanc and Pinot Noir, three varieties that lend themselves well to quality sparkling wine production. The second fermentation and ageing takes place over 12 months and the result is a fresh and vibrant style of sparkling wine. The nose displays citrus and almond notes, and on the palate the wine is supple and refreshing, with notes of quince, citrus and a hint of toastiness on the finish.

Established in 1990, the AOP Crémant de Limoux is issued from the AOP Limoux and is located on the same designation area, 25 km far from

Carcassonne, along the high valley of Aude, between the plateaux of Chalabrais and Lacamp on the eastern side.

Other Info: