



Villatade "V" Brut

Appellation :	Crémant de Limoux
Color :	White Sparkling
Vintage :	2018
Grapes :	Chardonnay / Chenin Blanc / Pinot Noir
Alcoholic deg. :	12,5%
Terroir:	Limestone



A vintage cuvée to be on your side during your key moments. The perfect harmony of this Crémant de Limoux comes from a subtle blend of Chardonnay, Chenin Blanc and Pinot Noir. Its golden color reveals fine bubbles that will give your dinners a festive atmosphere...



WINEMAKING

Sustainable agriculture
Manual harvest
Traditional method
Technical cork stopper
Limestone



TASTING

APPEARANCE : Pale golden color

NOSE : Expressive and lively, great freshness with aromas of citrus fruit and white flowers.

PALATE : A beautiful mineral freshness, very fine bubbles around a slight fruitiness



SERVING

SERVING TEMPERATURE : 6° to 8°

AGING : To drink now. Aging potential : 4/5 years.

WINE PAIRING : To drink now. Can be kept for 4/5 years.