

DOMAINE DELMAS

Passion Brut Nature

Millésimé 2019

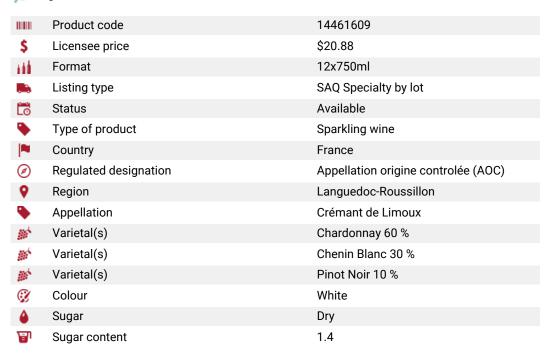
Crémant de Limoux Cuvée

\$24.05

* Suggested retail price









The Delmas story has already existed for 3 generations. We have drawn our strength from our passion to build a strong imprint, a unique style combining tradition and modernity, always respecting the environment and the rules of organic production.

TASTING NOTES

This Crémant has a pale yellow color. It is styled with a fine and intense mousse. Combining frank notes of toasted hazelnut, spices (curry) and white flowers (lily, jasmine), the nose reveals all its complexity. In turn, the palate lets in the freshness of notes of boxwood, star anise and vetiver. Pairings as an aperitif, fish and desserts.

PRODUCT NOTES

It was in 1990 that Crémant de Limoux received its AOC label. The Crémants reflect their relentless search for taste, balance and elegance. They are the pure expression of the land.

PRODUCTION NOTES

The drawing can only take place after January 1 of the year following the harvest, the wines must be kept for 12 months on lees and they are only marketed after a minimum of 15 months of aging on slats.

CHRISTOPHE JALBY (514) 604-2511 Montréal & Laurentides & Outaouais

MARC-ANDRÉ ROY (514) 513-5361 Montréal

KATHERINE RAYMOND (514) 516-8092 Montérégie & Estrie

ÉTIENNE DUTIL

(514) 885-3447

Laval & Lanaudière &

Mauricie

(581) 996-2643 Québec

ALIX BÉLANGER GAGNON





MARIO DEMERS (514) 409-6662 Montréal