




DOMAINE DELMAS

Crémant de Limoux Cuvée Passion Brut Nature Millésimé 2019

\$24.05

* Suggested retail price

Delmas

 Organic

	Product code	14461609
	Licensee price	\$20.88
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Languedoc-Roussillon
	Appellation	Crémant de Limoux
	Varietal(s)	Chardonnay 60 %
	Varietal(s)	Chenin Blanc 30 %
	Varietal(s)	Pinot Noir 10 %
	Colour	White
	Sugar	Dry
	Sugar content	1.4

ABOUT THIS WINERY

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.



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