



Villatade "V" Brut

Appellation :	Crémant de Limoux
Vintage :	2021
Color :	White Sparkling
Alcool / Vol. :	12,5%
Grapes :	Chardonnay / Chenin Blanc / Pinot Noir
Soil :	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



TASTING

APPEARANCE : Pale golden color

NOSE : Very expressive and lively, great freshness with notes of white flowers, citrus and white fruit.

PALATE : Supple, fleshy, rich, easy-drinking attack. A beautiful mineral freshness, very fine bubbles around a slight fruitiness. Nice homogeneous volume, persistent citrus aromas.



SERVING

SERVING TEMPERATURE : 6° to 8°

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

WINE PAIRING : Apéritif, foie gras, oysters, fish and sea food.