

# Aimery Cremant de Limoux Brut NV

Champagne might be the most famous sparkling wine region in France, however, the first sparkling wines were produced in Limoux years earlier.

A delicious blend of hand-picked Chardonnay, Chenin Blanc and Pinot grapes. The 2nd fermentation - the "prise de mousse" - takes place slowly in the bottle, ageing on its lees for a full 18 months to extract secondary aromas (3 months longer than the statutory minimum for champagne).

Deliciously fresh and creamy with citrus, floral notes and a touch of rich, yeasty complexity. With a delicate mousse and a long, lingering finish, it makes a terrific aperitif.

<b>Style</b>	White - Very Dry
<b>Country</b>	France
<b>Grape</b>	Chardonnay Based Blend
<b>Alcohol</b>	12.0%
<b>Units</b>	9.0
<b>Bottle Size</b>	750.0 ML

