



— DOMAINE —
La Louvière

MALVIÈS MALEPÈRE
TERRES PYRÉNÉENNES

CRÉMANT DE LIMOUX BRUT

Our Crémant is made from a blend of typical varieties from the region - Chardonnay, Chenin Blanc, Pinot Noir and Mauzac. The highly calcareous soil of the vineyards around Limoux region is ideal to growing white wine grapes. The Méthode Traditionnelle vinification technique used is the same as the one used in Champagne and was discovered in the 16th century by monks from the Abbey of Saint-Hilaire, near the town of Limoux. This sparkling wine should always be part of your festive occasions.

SPECIFICATION

VARIETY:

AOP Crémant de Limoux: Chardonnay,
Chenin Blanc, Mauzac and Pinot Noir

SERVING TEMPERATURE:

9 - 12 °C

MATURING:

La Méthode traditionnelle

ENJOYMENT:

Ideal with caviar, oysters or any other seafood.



ANALYTICAL PROFILE

ALCOHOL:	12 % vol.
SUGAR:	2.1 g/l
ACIDITY:	6.5 g/l