



— DOMAINE —
La Louvière

MALVIÈS MALEPÈRE
TERRES PYRÉNÉENNES

CRÉMANT DE LIMOUX ROSÉ

Like our Crémant de Limoux Brut, our rosé is a refreshing blend of Chardonnay, Chenin Blanc, Pinot Noir and Mauzac grape varieties - typical of this region. The delicate pink colour is achieved with help of an elaborate fermentation of the Pinot Noir grapes. The Crémant de Limoux rosé, like Champagne, uses the Méthode Traditionnelle technique discovered in 16th century, close to Limoux, by the monks of the Abbey of Saint-Hilaire.

SPECIFICATION

VARIETY:

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

SERVING TEMPERATURE:

9 - 12 °C

MATURING:

La Méthode traditionnelle

ENJOYMENT:

Great with caviar, oysters or any other seafood.



ANALYTICAL PROFILE

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