ripaille

Bruno Lafon

SPARKLING BRUT N/V

Classification: AOP Crémant de Limoux
Vineyards: Languedoc, South of France
Terroir: Limoux (high-lying, with cool temps)
Viticulture: sustainable
Vintage: N/V
Grapes: Chenin (40%), Chardonnay (30%), Pinot Noir 30%)

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, they enjoy a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, produces amazing wines.

Delicate aromas of crushed white peony, lemon verbena, chalk and apple flesh dance in the bouquet of this attractive sparkling wine, while flavors of green apple, yellow plum and lemon zest are direct and mouthwatering. The palate is fresh and zippy, with a lively mousse and bright acidity that lead into a medium-length but seriously refreshing finish.

Initial fermentation is completed in a tank, in the same way as traditional wine; the result is a dry white wine. The sparkle is created by a secondary fermentation which takes place in the bottle. A mixture of sugar and yeast is added, and the bottles are left to age on their lees in the cellar for 9 months. After the required ageing period, the lees and residual yeast particles are removed by riddling, consolidating the deposits into the neck of the bottle.

This sparkling has the perfect balance of dryness, bubbles, and fruity cream to enrich any dining experience. Give some of these pairings a try the next time you pop the cork: triple cream cheese, buttercream sauce or even buttered popcorn, shrimp and shellfish, smoked salmon, caviar, fried calamari and oysters, fruit-based desserts such as tarts, crepes, and any buttered or honeyed dessert… Serve very chilled!

T° of service: ±8°C / ±50°F.