

# Ch de Villelongues Cremant de Limoux Brut

## THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

CEPAGE: 70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir

WINEMAKING: Traditional method

AGING: 15 months

## THE STORY

After leaving our native Champagne area, we arrived in the Aude on 1 January 1982, full of hope and energy to a vineyard property in the village of Villelongue d'Aude. We began by restructuring the vineyard and took out all the old red Aramon vines in order to make way for Chardonnay, Chenin, Mauzac and Pinot. Our first 'cuvée' was created in 1983, when we produced 600 bottles. The following year 6000 bottles were produced under the 'appellation' Blanquette de Limoux.

In 1985, as we had too little space in Villelongue, we moved to Limoux to larger premises and were thus able to increase our production, thanks for the most part to our expansion into the American market.

## THE ADJECTIVES

OVERALL: Friendly and bright

AROMAS / FLAVORS: Apple, pear & peaches with notes of almond blossoms and lemon bundt cake

MOUTHFEEL: Full-bodied with lively bubbles

## THE SELLING POINTS

PAIRINGS: Smoked trout with citrus and avocado salad

