

Dom Collin Cremant de Limoux Brut Rose

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

CEPAGE: 75% Chardonnay, 15% Chenin Blanc, 10% Pinot Noir

THE STORY

Philippe Collin, a native of Champagne, moved to Limoux in 1980 to establish his own domaine. Though his family has made Champagne for generations, the opportunities in this sought after (and extremely expensive) area were very limited. With a deep understanding of terroir and considerable technical expertise, he decided to try his luck in the South of France. The area of Limoux offered Philippe a unique opportunity: vineyard land in Limoux is just a fraction of the cost of vineyard land in Champagne and, most importantly, the microclimate in Limoux is especially well suited to white wine and sparkling wine production. Philippe planted the majority of his vineyards with traditional grapes of Champagne- Pinot Noir and Chardonnay, as well as a bit of Chenin Blanc.

THE ADJECTIVES

OVERALL: Bright & Fresh

AROMAS / FLAVORS: Wild strawberry, minerality, subtle florals

MOUTHFEEL: Lively & Clean

THE SELLING POINTS

PAIRINGS: Ideal for pork and salmon, or on its own as an aperitif

