



## Ripaille, Crémant, AOP Crémant de Limoux, Effervescent Brut

AOP Crémant de Limoux, Languedoc-Roussillon, France

Welcome to the world of Ripaille wines! The metal cutlery that graces our labels has long been regarded as the perfect, final touch to remarkable feasting, French taste for delicious foods and way of living; let that legacy live on with Ripaille, the perfect finishing touch to your culinary masterpieces, a gathering with friends, or even just after a long day's work!

### PRESENTATION

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 sparkling wines.

### WINEMAKING

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 aging period, the lees and residual yeast particles are removed by riddling, consolidating the deposits into the neck of the bottle.

### VARIETALS

Chenin ou chenin blanc 40%, Chardonnay 30%, Pinot Noir 30%

### 12 % VOL.

GM: No.  
Contains sulphites.

### SERVING

T° of service: 8°F / 50°F.

### AGEING POTENTIAL

Enjoy all year long, 5 years

### TASTING

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.

### FOOD PAIRINGS

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!

