



DOMAINE BEGUDE

**Le Crémant de Begude  
AOC Limoux  
2021**

<i>Variety</i>	100% Chardonnay
<i>Site</i>	305m altitude; South East facing
<i>Soil</i>	Clay Limestone
<i>Viticulture</i>	Certified Organic
<i>Yield</i>	15hl/ha
<i>Harvest</i>	1 Sept 2021
<i>Vinification</i>	Fermentation in 2 x 10 year old Francois Frères 600L demi-muids. Zero SO2 added during winemaking process. Bottled end Nov 2021. Zero dosage.
<i>Bottling</i>	Disgorged 5 March 2024
<i>Tasting notes</i>	Classic Blanc de Blanc Chardonnay crémant with some real depth and structure .Elegant freshness coupled with fine boules.
<i>Suggestion</i>	As aperitif and also with some creamy white fish dishes or purely joyous with shellfish.
<i>Analysis</i>	Alcohol 12.02% Acidity 3.96g/l SO2 Total 22mg/l RS <1g/l Pressure 4.60 Bars

