Faire La Fête
Brut NV

BLEND

65% CHARDONNAY
25% CHENIN
10% PINOT

TECHNICAL

ABV 12.5%  pH 3.2
RS 6 g/L

TERROIR AND VINIFICATION

Specific vineyards within the Haute-Vallée and Autan sub-regions of Limoux are hand-harvested for optimal acidity and fruit profile. Whole-Cluster pressing is utilized in order to maximize the delicate aromas and flavors of the grapes while showcasing the Limoux terroir.

Each lot is fermented separately and then blended and bottled. The wine then spends 15-months on its lees before being disgorged. The resulting wine is golden in color with vibrant aromas and flavors of baked apple, white cherry and lemon meringue with a prominent yet delicate mousse achieved only through the Méthode Traditionnelle, which originated in Limoux in 1531.