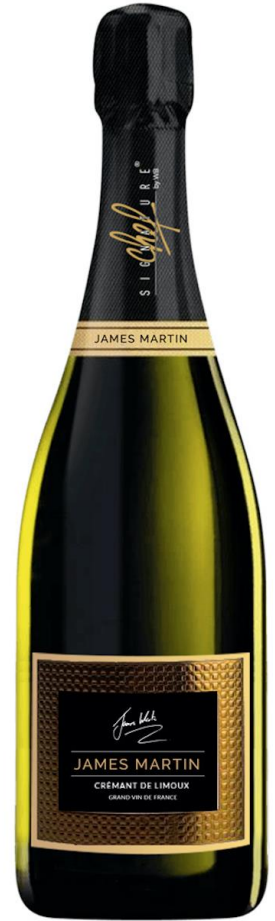


JAMES MARTIN

Crémant de Limoux

Appellation:	Crémant de Limoux - 2021
Blend:	Pinot (10%) – Chenin (30%) – Chardonnay (60%)
ABV:	12 % - 9g sugar/ litre
Soil:	Oceanic terroir of clay limestone and hillsides, at 300m of altitude. Average age of the vines: 20 years
Winemaking:	Hand-picked Harvest from end August to mid-October. After whole grapes are pressed, vinification takes place at 18° C under temperature control for 15 days. Resting time on laths: 15 months
Color:	Yellow gold with green highlights. The bubbles are fine and long lasting.
Nose:	This beautiful sparkling wine reveals notes of white flowers and fresh fruits.
Palate:	A beautiful finesse between freshness, balance and persistence, with slightly mentholated citrus notes.
Preservation:	Up to 4 years
Service:	Best served at 6°C
Food pairing:	Ideally paired with your appetizers, all type of fish, seafood and for special events.



A wine collection created by James MARTIN – French Gourmet wine !

James Martin, British Chef, author and TV presenter is most famous for his collaboration with the BBC and ITV. Since 2017, he has presented a weekly cooking show «Saturday Morning with James Martin». His passion for food began during his trip to France with his father where he experienced the best food and wine in some wonderful French Chateaux. James started his chef training in France at the “Maison Troisgros” in Roanne, a 3-star restaurant. His cuisine is also inspired by his childhood memories in Yorkshire. For the renowned Chef, Food and Wine go hand in hand. James Martin runs a restaurant in Manchester specialising in contemporary cuisine and the acclaimed The Kitchen at Chewton Glen Hotel in Hampshire. Committed to the quality and freshness of his ingredients, his cooking has earned him a place in Harden’s Best Restaurants Guide 2019.