

# CUTTING EDGE SELECTIONS

## Collin Crémant de Limoux Rose



**Chardonnay 75% Chenin Blanc 15% Pinot Noir 10%**

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.

**Technical Notes:** This wine is produced in a traditional method with the second fermentation taking place in the bottle. At the time of bottling, 1% still red wine (Pinot Noir) is added into the final blend, creating its beautiful pale rosé color. The Collin's Brut Rosé has a low, 6 grams of residual sugar per liter, in comparison to Brut champagne which generally ranges from 9 to 14 grams per liter.

**Tasting Notes:** This elegantly constructed rosé is pale salmon pink in color. Though the wine is primarily made from Chardonnay, subtle wild strawberry notes are detectable in the nose and on the palate from the Pinot Noir. The crisp, mineral Chardonnay is softened by the lush and aromatic Chenin Blanc. The result is a lively wine with a lot of character, without any aggressive or astringent notes. This is a wonderfully versatile rosé ideal for pork and salmon dishes, or simply on its own as an aperitif

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