



TOAD HOLLOW[®]
V I N E Y A R D S

AMPLEXUS

CRÉMANT BRUT SPARKLING WINE

LIMOUX - LANGUEDOC, FRANCE

THE FINE ART OF FUN!

FRANKIE'S NOTES

“In 1531 the Limoux region in the south of France began producing delicious sparkling wine that was much admired and acclaimed. Legend says that sparkling wine was created in this region. The charming town of Limoux is big in heart and creates the robust flavors in Amplexus. Tiny bubbles and an elegant finish, who could ask for more - C'est vrai?”

FERMENTATION & AGING

Virtually dry, this wine has a very small dosage. After harvest and a slow, cool fermentation, the blends are made and the bottles laid on their sides for secondary and final aging. The wines are left for over two years on the lees, giving the marvelous Crémant style - justifiably making the wines from this region famous!

VINEYARDS

Chardonnay, Mauzac and Chenin Blanc, the three varietals in this special wine, are important white grapes in southwest France, especially in the Limoux district. The vineyards in the foothills of the Pyrenees Mountains provide a cool, slow ripening process creating wines with crispness and great acidity, while the vineyards to the west are influenced by coastal climates, warm winds and humidity. These conditions allow the grapes to ripen with ample degrees of sugar to maintain ripe fruit flavors at harvest.

TECHNICAL DATA

Varietal: Chardonnay, Mauzac, Chenin Blanc
Alcohol: 12.5%
TA: 0.35 g/100 ml
pH: 3.30
RS: 0.7%
UPC: 7114088721519
SRP: \$17.99

