

ROSÉ LIMÉ

AUTHENTIC SPARKLING ROSÉ

Blanc Limé and Rosé Limé are part of the local heritage and are inspired by the popular festivals of the Southwest. They are made according to the authentic recipe: a base of dry white or rosé wine with a skillful blend of natural citrus and/or red fruit aromas, all enhanced with fine bubbles.



RECIPE

Rosé wine from Entre-Deux-Mers.

Natural red fruit and citrus flavourings, water, sugar.

Carbon dioxide added for the fizzing note.

TASTING NOTES

Pale pink robe with brilliant highlights. Light nose of red fruits and grapefruit. On the palate, delicate bubbles, plenty of freshness and a very smooth finish.

FOOD AND WINE PAIRINGS

As an aperitif, on its own, or accompanied by tapas, charcuterie and other delicacies.

TASTING TIPS

Serve very chilled (8-10°C).

An essential partner for your cocktails.



SANS GLUTEN



LOW IN ALCOHOL (8% VOL.)



LOW IN CALORIE



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