

AIMERY GRANDE CUVÉE 1531 CREMANT de LIMOUX BRUT NV











Product Code:	6560
Country:	France
Region:	Languedoc- Roussillon
Sub Region:	Languedoc
Style:	Sparkling
Variety:	Méthode Traditionnelle

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	12.0%
Grape:	Chardonnay, Mauzac, Chenin Blanc



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - Pacific Rim Wine Competition Gold Medal - Los Angeles Wine Competition Gold Medal - Concours General Agricole de Paris

Gold Medal - Vinalies Internationales

Ok, it may not be Champagne but at a third of the price and a good chunk of the finesse and character you can't go wrong. Aimery Grand Cuvee 1531 is a Cremant de Limoux from down in the Languedoc region and is made up of Chardonnay, Mauzac, Chenin Blanc and Pinot Noir. It's a bright, fresh and dry style with enough yeasty complexity from 18 months ageing on lees to keep everybody happy.

4 Stars & Best Buy Cuisine Sparkling Tasting, October 2021 (NV)

"On the nose ripe citrus and lime sorbet perkiness balances against warming freshly toasted brioche notes, with it all working in perfect harmony. This French sparkling has incredible structure, complexity and length and a somewhat pithy grip which



delivers a complete wine to a fantastic finish."

91/100 Sam Kim, Wine Orbit, February 2020 (NV)

"It's beautifully styled and expressed on the nose showing white flesh stone fruit, fig, lemon peel and floral aromas with a hint of yeasty complexity. The palate displays lovely weight and creamy texture, well supported by fine texture and refreshing acidity, finishing long and delightfully drinkable."

4 ½ Stars Michael Cooper (NV)

"This characterful, bottle-fermented fizz is a blend of chardonnay, mauzac (a traditional grape of south-west France) and chenin blanc. Lively, it is medium-bodied (12.5% alc/vol), with citrusy, slightly toasty flavours that show good intensity and complexity, and a crisp, dry, sustained finish."

90/100 Campbell Mattinson, The Wine Front (NV)

"I enjoyed this wine a fair bit more than the price would suggest. The appeal? It's just so dry and refreshing. You could easily call it crisp. It tastes of warm red apples and yeast, citrus blossom and citrus juice. Lovely dry finish. Price is great. Extra points for style integrity. Perfect as a pre-dinner tipple."

89/100 Cameron Douglas MS, November 2021 (NV)

"Ripe, fleshy and fruit centric bouquet with aromas of pear and apple, the white flesh of pear d' Angou and a fine lees quality. Equally fruity and plush on the palate, fruit centric an crisp with apples and pears, some white peach and fine lees quality. A firm youthful and refreshing mousse, balanced and well made. Best drinking from 2021 through 2023."

*Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.

CONTACT VINO FINO

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