

This sparkling pear wine is a carefully crafted brut made solely from Heuvelland (legipont) pears. The méthode champenoise serves as the foundation for our pear wine, undergoing a 9-month aging process in French oak before the second fermentation occurs in the bottle. This creates a distinctive and artisanal bubble for every occasion.

Specifications

Type	Sparkling
Country	Nederland
Region	Zuid Limburg
Partner	Dassemus

Palate	Vanilla, citrus, crisp
Content	700 ml
Sulfites	<10 mg/l
Alcohol	11,7% Vol.

Description

Legipont is a sparkling pear wine crafted using the 'traditional method.' This brut undergoes a 9-month aging process in French oak before the second fermentation in the bottle occurs. Legipont is a natural pear wine (zero dosage), without filtration or other additives.

Our story

The southern part of Limburg is characterized by the beautiful Heuvelland. This landscape is filled with traditional fruit orchards. These orchards are disappearing due to low commercial value. Ecologically, these orchards offer more botanical value than mass cultivation due to the power of biodiversity and space utilization.

Additionally, these orchards yield flavorful, natural, and pesticidefree fruit. This forms the basis for unique taste experiences.



Heuvellands is dedicated to preserving these fruit orchards. In collaboration with various environmental organizations and partners, we are able to maintain the value of these orchards and create artisanal and unique products.



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