

Faire la Fête Crémant de Limoux Brut Rosé NV

Terroir

Grapes are exclusively hand-picked from precise vineyard plots surrounding the 42 villages of Limoux. Chardonnay vineyards are primarily in the Haute-Vallée and Autan sub-zones of Limoux where chalky clay, gravel, and limestone bedrock predominate. As the area rises to the Pyrenees, these are also the cooler and less Mediterranean zones. The Pinot Noir is primarily from the Autan sub-zone, where gravel soil on limestone bedrock predominates. The Chenin Blanc is primarily from the warmer Méditerranéen sub-zone where gravel soils mix with chalky, clay-marl.

Blend

65 % Chardonnay, 25 % Chenin, 10 % Pinot

Vinification

This wine is made according to strict regulations of the *Méthode Traditionnelle*. This process was invented in Limoux in 1531 and remains in use to this day. Grapes are exclusively hand-picked and whole-cluster pressed to preserve their quality. Individual wines are made from the base varietals, after which the wines are blended together before secondary fermentation. The light coral color is achieved through precise blending of Pinot Noir with the Chardonnay and Chenin Blanc.

During the second fermentation, bottles are stored horizontally in dark cellars with regulated temperature at 15°C so that the *prise de mousse* occurs slowly. The wine is then aged on second fermentation lees during a minimum of 12 months before being disgorged.

Tasting Notes

Coral in color with aromas of white cherry and just-ripened wild strawberries. Fresh citrus acidity is balanced by minerality and a brioche and shortcake finish.

ABV 12%

Residual Sugar 8.5 g/L

