

CRÉMANT DE LIMOUX ROSÉ
Brut

Cherry pink with pale greenish gleams. Its bubbles are small, delicate and explosive. The well-balanced nose opens with ripe red fruit, wild strawberry, raspberry. Deliciously mouth filling and beautifully fresh, the palate is brimming with wild cherry and exotic fruit whose freshness, elegance, and long lingering finish make our Crémant the perfect festive and special occasion wine.

FICHE TECHNIQUE

Appellation
AOP Crémant de Limoux

Cépages
60 % Chardonnay, 30 % Chenin, et 10% Pinot Noir

Production
50 HL / Ha

Degré
12% alc./vol

Terroir
The vines grow on a chalky clay soil at 200 to 300 metres altitude to the west of Limoux, where average annual rainfall is around 800mm. This temperate, humid climate, subject to westerly atmospheric conditions and cycles of hot weather, causes berry ripening to occur later than in the other Mediterranean and coastal terroirs.

Vinification
Made using the Méthode Traditionnelle. The grapes are exclusively hand-picked and transported to the cellar in small crates. The Pinot macerate for one night (to give its color to this Cremant), then all the grapes are pressed and later vinified like a classic white wine in thermo-regulated tanks at 15°C. The wine is then painstakingly blended from a selection of vats and bottled with the addition of selected yeasts. It is then that the second fermentation begins, with the resulting carbon dioxide that forms in the bottle creating the effervescence. The wine is then left to rest in contact with its lees for 15 months. The final stage consists of turning the bottle so that the neck is at the bottom, where the sediment will accumulate and can been expelled after being frozen. A small amount of liquid is lost during this process and so the wine is topped up with still wine and liqueur d'expedition (a sweet mixture) just before the final corking stage.

Élevage
In the bottle for 15 months

www.calmel-joseph.com

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PALMARÈS

Bettane & Desseauve 2026
88/100

Decanter 2023
90/100

Guiche Hachette des vins 2024
1*

Guiche Hachette des vins 2023
2* + coup de cœur

Effervescent du monde 2022
Gold Medal

VINUM World of Rosé 2022
89/100 - 4*

Jancis Robinson 2021
16,5/20

Effervescents du Monde 2020
Silver Medal

Jancis Robinson 2020
17/20

Effervescents du Monde 2019
Silver Medal

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