



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## CRÉMANT DE LIMOUX

### Brut

Gleaming with beautifully clear greenish reflections. The mousse is creamy and the bubbles fine and elegant. Superb notes of white peach, flowers and citrus fruit such as pink grapefruit on the nose. The mouth is vinous, fruit packed and fresh, developing aromas of white flowers and lemon as well as a pleasantly delicate bitterness in the effervescence. It is a sparkling wine that can be enjoyed as an aperitif but has sufficient character to accompany food.

### FICHE TECHNIQUE

#### Appellation

AOP Crémant de Limoux

#### Cépages

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

#### Rendement

50 HL / Ha

#### Degré

12% alc./vol

#### Terroir

Clay-limestone. The vines are planted to the west of Limoux at 200-300 metres, where the average rainfall is 800 mm/year. The climate is humid and temperate, with westerly winds and periods of warm weather. The grapes ripen later here than in the Mediterranean and Autun areas.

#### Vinification

Traditional method. The grapes are hand-harvested and transported to the winery in small crates, where they are pressed and processed in temperature-controlled tanks at 15°C, following standard white wine-making methods. Wines from several tanks are carefully blended together and cultured yeasts are added the result, which is then bottled. The secondary fermentation starts and bubbles of carbonic gas form within the bottle. After leaving the wine to rest on its lees for 15 months, the final stage consists of turning the bottle upside down so that the sediment sinks down into the neck, ready to be disgorged after freezing. As this operation entails the loss of a small amount of liquid, the bottle is topped up with still wine and "liqueur d'expédition" (a mixture of wine and sugar) before being sealed with a cork.

#### Élevage

15 months in bottle



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## RÉCOMPENSES

### Effervescents du Monde

Silver Medal

### Bettane & Dessauve 2019 - page 602

14/20

### Guide Hachette 2019 - page 717

1\* : ... complexité sur une bouche vive en attaque, bien équilibrée et justement dosée.

### Jancis Robinson 30/09/2017

15.5/20 Creamy, brioche, quite a lot of sweetnes ...

## PRESSE

Terre et Vins, hors-série SUD (october 2019) - 10/2019