



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



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, 25% Pinot Noir, 15% Chenin

Rendement

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 Crémant), 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 be 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'expédition (a sweet mixture) just before the final corking stage.

Élevage

In the bottle for 15 months



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RÉCOMPENSES

Effervescents du Monde 2020
Silver Medal

Jancis Robinson 2020
17/20

Effervescents du Monde
Silver Medal