CRÉMANT DE LIMOUX

Brut Nature

Golden and limpid with regular, vivacious bubbles. Refined aromas of pastries and grilled almonds are followed by menthol and citrus notes such as mandarin, orange and lemon zest. Great precision, minerality and vinosity in the mouth. A sparkling wine, made with no addition of sugars, that is concentrated and full of fresh grape aromas in a superb expression of the cool terroirs of Limoux. Brut Nature cremants are ideal for aperitif, but also make excellent gastronomic wines.

FICHE TECHNIQUE

Appellation
AOP Crémant de Limoux

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

Production
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 only before being sealed with a cork.

Élevage
15 months in bottle.

www.calmel-joseph.com

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PALMARÈS

Guiche Hachette des vins 2023
1*

Effervescents du Monde 2019
Silver medal

Guide Hachette 2021
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Jancis Robinson 2020
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