



CREMANT - BLANQUETTE DE LIMOUX



Domaine Rosier

PROPRIETAIRE - RECOLTANT
NEGOCIANT - ELEVEUR

Cuvée Ma maison Rosé

Pinot, Chenin et Chardon

Médaille d'Or Concours Général Agricole PARIS 2014

Appellation : Crémant de Limoux

Source : Sunny slopes Villelongue

Average age of the vines : 20 years old

Soil : Océanic argilo calcareous – slopes

Altitude : 300m

Type of vine : 10% Pinot, 30% Chenin, 60% Chardonnay

Grape harvest : Manual gathering, of at the end of August in mid-October

Collect with the unit of area : 50 hectolitres/hectare

After a pressurization of the whole grapes, the wine making proceeds with 18°C thermo controlled during 15 days.

Rest period on slat : 15 months

Percentage of proportioning : 10 Grammes

Alcohol degree : 12 % volume

Accompaniment : Ideal with aperitif, fish, seafood, all along the meal

Degree of service : 6°C

Type of bottle : Champagne, White.



Z.I DE FLASSIAN, RUE FARMAN – BP 23 – 11300 LIMOUX

TEL. 04 68 31 48 38 – FAX 04 68 31 34 16 – E-MAIL : domaine-rosier@wanadoo.fr

SARL AU CAPITAL DE 100.000€ - CODE APE 159 F – RCS LIMOUX 331 981 795 – N° TVA : FR 313 319 81795 – N° ACCISES : FR 93 490 E 207