



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.



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