



CREMANT - BLANQUETTE DE LIMOUX



Domaine Rosier

PROPRIETAIRE - RECOLTANT
NEGOCIAN - ELEVEUR

Cuvee Michel Olivier

Pinot, Chenin and Chardonnay



Appellation : Crémant de Limoux

Source : Sunny slopes of Villelongue d'Aude

Average age of the vines: 20 years old

Soil : Oceanic argilo calcareous - slopes

Altitude : 300m

Type of vine : 10% Pinot, 20% Chenin, 70% Chardonnay

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

Collect with the unit of area: 40 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 : 12 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, green

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