CREMANT - BLANQUETTE DE LIMOUX

Domaine Rosier

PROPRIETAIRE - RECOLTANT
NEGOCIANT - ELEVEUR

Cuvée Terre de Villelongue

Pinot, Chenin and Chardonnay

Médaille d'Or Concours général Agricole Paris 2017
Médaille d'or concours des crémants 2017

Appellation :	Crémant de Limoux
Source :	Sunny slopes of Villelongue
Average age of the vines:	20 years old
Soil :	Oceanic argilo calcareous - slopes
Altitude :	300m
Type of vine :	10% Pinot, 10% Chenin, 80% 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 / litre
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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