

PROVENANCE	AOP CRÉMANT DE LIMOUX Limoux, South of France
VARIETY	Chardonnay 50% Chenin blanc 45% Mauzac 5%
TERROIR	350 m. altitude Glacial moraine: clay, silt, sand, pebbles Confluence of Mediterranean & Atlantic influences. Protected by Natura 2000, European nature reserve.
VITICULTURE	Sustainable (Terra Vitis)
YIELD	45 hl / ha; 4,400 vines / ha 25 – 55 year old vines
VINIFICATION	Hand-sorted Each variety separately fermented at 14°C in stainless steel vats Blended, second fermentation in the bottle
BOTTLING	Disgorged September 2015 21 months on the lees.
ANALYSIS	Alc: 12% Pressure: 6.10 Bar Res Sugar: 3 gm/l Acidity: 5 g/l
HARVEST	By hand, 10, 24 September, 1,3 October, 2013. This was a decidedly fresh year: our latest flowering ever, followed by a cool <i>veraison</i> and very slow ripening
TASTING NOTES	Yeasty nose and fine fruity mousse give way to a creamy, fresh mouth full of vivacious persistent bubbles.
FOOD IDEAS	Great apéro with pastry/cheesy nibbles - but for the ambitious cook, why not accompany it with a parcel of sole stuffed with lobster, and a Cremant-based morel sauce?

BLANC DE BLANCS VINTAGE 2013

