

CRÉMANT DE LIMOUX BRUT: CUVÉE SÉLECTION

Style

White, Dry, Full-bodied, Sparkling

Region

Languedoc Roussillon

Wine Maker

Philippe Collin

Appellation

Crémant de Limoux. Limoux is an ancient vine area, specialising in sparkling wines, surrounding an eponymous market town on the River Aude, 20 kilometres south-west of Carcassonne.

Cépage

80% Pinot Noir and 20% Chardonnay.

Tasting Note

A full-bodied, dry sparkling wine with a fine mousse, subtle red fruit aromas and flavours and a fresh, clean finish.

Serve with

It is best served chilled as a versatile aperitif.

Cellarage

Best drunk within 2-3 years of bottling.

Vinification

The grapes are hand-picked at optimum ripeness and are then pressed and fermented to produce a still wine. This base wine is then vinified in the Méthode Traditionelle to induce a secondary fermentation. The wine rests on its lees for at least 15 months before dégorgement and final bottling.

History

Philippe Collin is the son of a Champenois vigneron and he moved to Limoux in 1980, planting his vineyard from scratch around the village of Tourreilles. Philippe has long been a fervent believer that Limoux provides an ideal climate for the Champagne grapes, Pinot Noir and Chardonnay. Historically, Philippe has been frustrated by the appellation rules which stated that the local grape, Mauzac, must dominate the local sparkling AOC wines. In 1990, the appellation of Crémant de Limoux was created to include higher proportions of Chardonnay and Chenin Blanc and, in 2003, Pinot Noir was finally sanctioned as a permitted grape variety.

