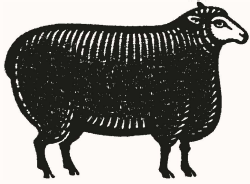


# LE GRAND NOIR

## CRÉMANT DE LIMOUX



Grapes from vines grown on clay-limestone soil are exclusively hand-picked at the optimal ripening. Elaborated according to the traditional method, this Crémant is the fruit of a subtle blend of Chardonnay, Chenin, Pinot Noir & Mauzac. There is a first fermentation in vats under controlled temperature at 16°C to develop aromas. The second fermentation called "prise de mousse" takes place slowly in the bottle. Ageing on laths between 12 and 15 months.

### TASTING NOTES

Yellow-gold color with green highlights, the bubbles are fine and long-lasting. The nose is very fresh and lively with a mix of white flowers, white fleshed fruits and citrus aromas. Later, the wine develops subtle grilled and hazelnut notes. The attack is strong with a beautiful smoothness. The wine is powerful, well-balanced with grilled notes in the finish.

### FOOD STYLE

To be drunk with an apéritif, *with seafood or fresh fish*. Serve at 7-8°C.



### GRAPE VARIETY

50% Chardonnay 30% Chenin 15% Pinot Noir & 5% Mauzac

### APPELLATION

AOP Crémant de Limoux

### REGION

Languedoc

### CELLARING POTENTIAL

2 years

### ALCOHOL

12.5%

### ACIDITY

6,3g/l

### PH

3,15

### RESIDUAL SUGAR

8g/l

### EXPOSITION & SOIL

Clay limestone-soil

### VINE AGE

20 years

### DENSITY

4000 vines/ha minimum

### YIELD

Low - 50hl/ha

### HARVEST

Manual harvest spread over 5 weeks, starting with Chardonnay and Pinot Noir, then Chenin and finishing with Mauzac



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