

Vergnes N.V. Cremant de Limoux Rosé (Ch. Martinolles)

WineWise Code	FMA-CLRNV
Country	France
Region	Languedoc
Color	Sparkling
Alcohol by Volume	12
Acidity	5.75
Residual Sugar	14
Closure	Natural Cork
Varieties	70% Chardonnay, 20% Chenin, 10% Pinot Noir
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging duration (months)	15
Filtered?	Yes
Yeast	Native, Cultured
Lees Contact or Stirring	Yes
Malolactic	No
Added Sulfur	Yes
Elevation (meters)	250
Vine age (years)	20-30
Vine Yields hl/ha	45
Farming practices	Sustainable
Grape Picking	Machine



Notes from the producer:

Pressing entire clusters with pneumatic presses. Low temperature settling (8 ° C). Control of fermentation temperatures (18 ° C). Traditional method with first fermentation in vats followed by a second fermentation in the bottle (making foam). The bottles will rest a minimum of 15 months on slats in air-conditioned cellars. Then, 3 months before the marketing, we proceed to the disgorging of the bottles, addition of the "liqueur d'expédition"..

This charming property is only 15 minutes away from the famous City of Carcassonne, at the end of a road that winds its way across the countryside through vineyards, olive trees and heath. You will be welcomed in our wine-tasting cellar which is listed as a "landmark of good taste" (site remarquable du gout) and classified as a special stopover in Cathar country (étape terroir du pays cathare).

Domaine Vergnes has been a family-run Estate for three generations and is located in Saint-Hilaire, where the Blanquette de Limoux wines were born. Jean-Claude Mas acquired the Estate in 2011, fascinated by the place, the quality of the wines and the chance to make his dream come true and have his own sparkling wines!

WineWise Notes:

We renewed contact with this old estate at a sad point, shortly after the untimely death of young proprietor Jean-Marc Vergnes. His widow, Isabelle, wanted to carry on the domaine, but finally decided to take on new partners, as she has young children. We are optimistic that the quality-mindedness of this superb producer of sparkling wines will not change. Limoux is arguably the first place in France to have invented sparkling wine. Its limestone soils and markedly cooler climate make it apt for this category. The price-quality ratio is second to none.

This exceptionally elegant rosé has won a passel of awards for readily understandable reasons. As easy on the eye as Catherine Deneuve, it sports a fine mousse, a beautiful nose and a tender, subtle and fine palate