



WINEMAKER

Jean Claude Mas

FARMING

Certified Sustainable

VARIETALS

Chardonnay, Chenin Blanc, Pinot Noir

FEATURES

Cork

AVAILABLE SIZES (L)

0.750



Domaine de Martinolles

Crémant de Limoux Rosé

FRANCE, LANGUEDOC, LIMOUX



WINERY OVERVIEW

The Limoux wine region is at the western most point of the Languedoc and is located just south of the medieval city of Carcassonne. It has a unique geoclimate, a situation due to the dual influences of the Atlantic which brings cool and wet weather and the Mediterranean which delivers hot and dry conditions.

The Domaine de Martinolles was owned by the Vergnes family from 1926 until 2011 when the estate was sold to the native Languedocoen vigneron, Jean Claude Mas. The vineyards lie on the same hillsides that the monks of St. Hilaire cultivated in 1531 when they produced the world's first sparkling wine.

The vines, which are planted in chalky soils at elevations ranging from 200 to 600 meters, are worked traditionally without herbicides or fertilizers. Domaine de Martinolles is a member of Terra Vitis, an organization that certifies the practice of sustainable agriculture.

[Part of the Wine Traditions Portfolio.](#)

VITICULTURE

The Cremant Rosé is produced by blending 70% Chardonnay, 20% Chenin Blanc and 10% Pinot Noir. The yields in the vineyard are limited to 40 hectoliters per hectare and harvesting is done by hand.

VINIFICATION

Whole clusters are put in the press and the juice is very gently extracted. Fermentations are carried out in stainless steel tanks at low temperatures. The Cremant Rosé is produced using the Methode Traditionnelle (Champenoise).

AGING

It is aged at least 15 months on the lees before being disgorged.

TASTING NOTES

It offers a floral nose with a palate that moves from fresh red fruit to a light citric finish.

