

CRÉMANT DE LIMOUX



Cuvée Michel Olivier



Appellation: Crémant de Limoux

Location: Villelongue d'Aude, situated in the foothills of the Pyrénées, Sud d France.

Soil: Clay and chalk dominate the vineyards' terraces, which are situated on slopes at a low altitude, about 1/4 mile above sea level. The climate here is temperate, allowing a slower maturity to the grapes. This allows for maximum development to their aromatic and flavor potential.

Average age of vines: 20 years

Varietal blend: 70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir.

Grape Harvest: The pruning style is short (Guyot pruning system). All vines are hand-picked, starting at the end of August until mid October. The low yields from the select vines, are controlled by the pruning style which ensures maximum quality to the grapes.

Vinification: The harvest is de-stemmed and pressed slowly. Racking of the must takes place for 12 to 24 hours. Yeast is added to induce the the fermentation. Then the wine undergoes a second fermentation in the bottle. This development and the aging lasts for 12 months.

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