

CHÂTEAU MARTINOLLES

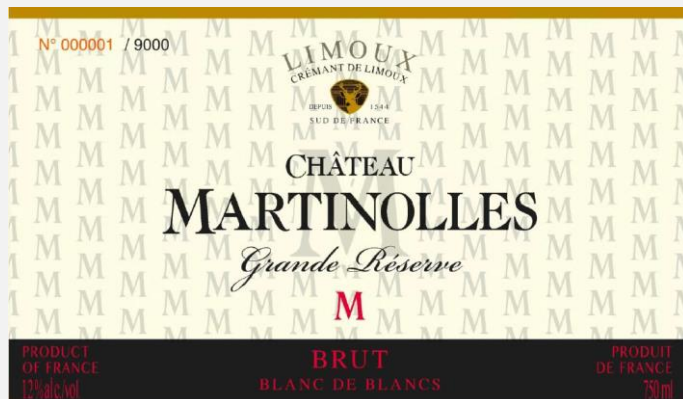
Grande Réserve

Crémant de Limoux

It is at the end of a little road along the Martinollet creek and the scrubland, vineyards and olive trees that Château Martinolles reveals itself, which modestly enjoy the impressive heritage of its region. The abbey of St Hilaire overlooks the Château. This abbey dating back from 1531, is where the first sparkling wines were discovered. This vinification method is today called "Methode Traditionnelle".

The imprint of the Cathars, chased by the Catholic Church in medieval times, forged today's soul, and landscapes of this region.

The relief and challenging climate of this region offer superb terroirs which give us beautiful Chardonnay, Mauzac or Pinot Noir. Our cuvées reflect this heritage which unique wines, faithful to their terroirs and origins.



GRAPE VARIETIES

70% Chardonnay, 20% Chenin, 10% Mauzac
Appellation : AOP Crémant de Limoux



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone
Age of the vineyard: 20-30 years old
Pruning: Guyot simple
Density of plantation: 4400 plants/ha
Harvest: hand-picked
Average yield: 45 hl/ha
Elevation: 250 meters
Climate: Mediterranean with oceanic influence



CHARACTERISTICS OF THE WINE

Alcohol: 12%
Residual sugar: 8 g/l
Total acidity: 6.3 g/l
pH: 3.05



VINIFICATION

Entire bunches pressing out with pneumatic press. Racking at low temperature (8°C). Fermentation under controlled temperature (18°C). Traditional method: first fermentation in vat then bottle fermentation follows (second fermentation). 20% is aged for 6 months in barrels the rest is aged in vats under controlled temperature. The Bottles will be resting for 24 months at least on laths in air-conditioned cellar. 3 months before launching, bottles disgorging is done, then we add a « liqueur d'expédition » and we finish with the cork plugging.



TASTING NOTES

Color: pale and limpid yellow, delicate and dancing bubbles.

Nose: intense and refined, honey and acacia aromas join to subtle crystallized citrus fruits hints.

Palate: consistent but light with a delightful effervescence, with fresh flavors of orange and grapefruit.

Food & wine pairing: best served at 6 to 8 °C, this Crémant de Limoux is delicious before lunch and dinner, but will be also great with fishes for a very refined meal.