



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

CUVEE THOMAS JEFFERSON ROSE - CRÉMANT DE LIMOUX AOP LIMOUX

PRESENTATION :

Limoux is the area where sparkling wine originated. In 1531, the monks of Saint Hilaire discovered the first wine with bubbles. Located in the foothills of the Pyrenees, these vineyards benefit from the cool conditions required to make sparkling wines of quality. This exceptional quality had even founded an echo across the Atlantic: The White House. Indeed, Thomas Jefferson, was Limoux' greatest admirer, and he discretely cultivated his love for France and for Limoux sparkling wine. Actually, wine from Limoux was the only sparkling wine to be found in his personal cellar.

GRAPE VARIETIES :

Chardonnay, Chenin, Pinot Noir

VINIFICATION AND MATURING :

The Grapes are harvested when their acid-sugar balance reach their best. The fruit is transferred to the winery and immediately pressed in a pneumatic pressing machine. In addition to reinforce the perception of freshness and balance, the dosage is very precise. The Pinot Noir grapes are not macerated, in order to preserve their colour. The must is transferred to the vats for alcoholic fermentation using the same process used for still wine. After malolactic fermentation in the vats, the wine is blended together and then transferred to the barrels to mature for 8 months.

TASTING NOTES:

Crémant Thomas Jefferson Rosé boasts a beautiful, salmon-pink robe with glimmering reflections. Delicate bubbles and an extraordinary vivacity on the palate, with a rich, indulgent texture. A complex bouquet with long-lasting aromas of red fruit (strawberry and raspberry), backed with hints of toasted bread.

Perfectly served as an aperitif at 10°C, accompanying delicately smoked fish, both savoury and sweet or spicy dishes, or even with red fruit desserts.

