



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

CUVEE THOMAS JEFFERSON - 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, Mauzac

VINIFICATION AND MATURING :

The grapes are harvested early by hand, in order to retain a good level of acidity. Upon arrival at the winery, the fruit is immediately pressed in a pneumatic pressing machine. The must is transferred to the vats for alcoholic fermentation, using the same process used for still wines. The wine is then transferred to sealed bottles for fermentation, in accordance with the champagne method. To finish, we disgorge the bottles and perform the traditional dosage which is very precise in order to keep a real freshness and wine balance.

TASTING NOTES:

The Chenin and Chardonnay grapes bring texture and balance, with the Chardonnay also providing the fine bubbles. The Chenin adds vivacity, and enhances the crémant's impressive longevity. Crémant Thomas Jefferson reveals a beautiful, golden yellow robe. Complex, aromatic nose revealing hints of white flower, with hints of honey, green apple and toast. Crisp, elegant structure on the palate, where the fine texture of the bubbles complements the wine's naturally.

Perfect as an aperitif served at 10°C, or matched with goat'scheese (Cabecou, Pelardon, Rocamadour...) and sweet desserts.

