

CODE ROUGE

AOP Crémant de Limoux

Creations



Winemaker's note

This cuvée comes exclusively from terroirs located on the oceanic climates of Limoux. Code Rouge is an ode to excellence and a tribute to the First Brut of the World made by the Abbey of Saint Hilaire's monks near Limoux. A Blanc de Blancs made from Chardonnay, Chenin and Mauzac, it offers an exceptional expression of the high altitude terroir that gave birth to it, all in finesse and elegance. This Crémant bears all the codes of Gérard Bertrand wines: the emblematic red colour of its bottle and the Alpha and Omega symbols, evoking the ever-renewing cycle of nature that inspired its designation as Brut Eternel.



Winegrower's note

The harvest is manual and the grapes are transported in comportes. A direct pressing is assured with a pneumatic press which allows an elimination of the juices of presses by extractions of 30 to 40% of this one without rebéchage. A very careful settling of the juice is carried out, then an alcoholic fermentation is carried out at a controlled temperature of 18°C. A malolactic fermentation can be carried out depending on the vintage. A very precise blending of the various terroirs and grape varieties is carried out with bottling in January to encourage the development of foam. The wine is aged on laths for a minimum of 12 months.

Dosage : 8.5g/L



Tasting notes

It has a very pale, almost crystalline colour, with fine bubbles

The bouquet is floral with notes of pear, citrus fruits and fresh fruits

This wine is fresh and mineral on the palate. Code Rouge is fine, elegant and refined

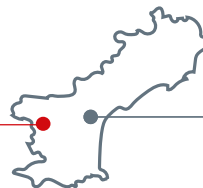
Serve as an aperitif, with sushis, or fish with creamy sauce, goat's cheese and fresh fruit salads with basil.



Grape varieties

Chardonnay, Chenin, Mauzac

Limoux



Narbonne



GÉRARD BERTRAND