

BALLERINE

AOP Crémant de Limoux

Creations



Winemaker's note

Ballerina is a tribute to elegance and grace. It reflects the contrasts of the terroir of Limoux, its altitude and the combination of the Mediterranean influences with the proximity of the Pyrenean Mountains. Limoux is where the first sparkling wines were born in Saint-Hilaire Abbey (1531). Ballerina is the Brut Etoile, as the Etoile is the French name for the Principal Dancer in the Paris Opera Ballet. The shape of the label refers to the tip of a dance slipper.



Winegrower's note

This Crémant is a blend of Chardonnay, Chenin and Pinot noir (the latter being vinified in red). Grapes are harvested at dawn to protect the freshness of the aromas in the berries and avoid oxidation. The white grapes are delicately pressed so as to preserve only the most qualitative juices. Musts are then transferred into thermoregulated stainless tanks for cold-settling. The alcoholic fermentation lasts about ten days, between 16 and 18°C. The white wines are then blended with the pinot noir. After malolactic fermentation, the wine is bottled for ageing 36 months on its lees. The wine then goes through several weeks of riddling before disgorgement.



Tasting notes

The delicate pale rosé color is inspired by the sunset as seen from the rooftop of the Paris Opera. The bubble is delicate, frothy and persistent.

The nose is generous and complex with subtle aromas of red berries and white flowers.

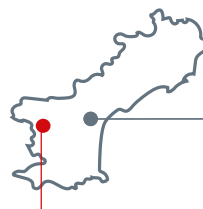
The wine is precise and elegant, the flavors reflect the aromas perceived on the nose in a generous basket of red fruit on a bed of brioche. The finish is very long and rich with soft and creamy notes

To pour at 8°C in apéritif or with sea food



Grape varieties

Chardonnay, Chenin, Pinot noir



Narbonne

Limoux



GÉRARD BERTRAND

