

Crémant de Limoux B et B - B&B Bouché



The Producer:

There has been sparkling wine made around the town of Limoux (just south of Carcassonne) since the late Middle Ages. Indeed Blanquette de Limoux is one of France's oldest sparkling wines. Crémant de Limoux was created in 1990 (along with other Crémant wines in France) in response both to the outlawing of the term methode champenoise by the EU for all but Champagne and the increasing demand for a more international style of sparkling wine. Hence the introduction of Chardonnay, Chenin Blanc and Pinot Noir. Bruno Bouché were winegrowers in Champagne until 1989 when the family moved to Limoux. With their children working on the estate this is 4 generations of winemakers.

The Wine:

Grape(s): 60% Chardonnay, 30% Chenin Blanc, 10% Pinot Noir
Area: From several vineyards around the town of Limoux
Vines per ha.: 4,000 per ha.
Yield: 60hl/ha
Av. age of vines: 25 years old
Vinification: There is a one-month fermentation at 17°C and a partial malolactic fermentation to follow.
Ageing: The wine is aged in stainless steel vats for a year on the lees prior to disgorgement until bottled

Tasting Notes:

- It has a lovely yeasty, biscuity nose. In the mouth it is rounded with lots of depth and the flavour of freshly baked bread.
- Limoux has the tradition of being France's oldest sparkling wine-making town and in the 1980s former champagne producer Bouché moved to Limoux. It has a lovely yeasty, biscuity nose. In the mouth it is rounded with lots of depth and the flavour of freshly baked bread.

Code: 5150
ABV: 12,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

