

Château Martinolles – Crémant de Limoux Blanc

Domaine de Martinolles has been a family-run Estate for three generations and is located in Saint-Hilaire, where the Blanquette de Limoux wines were born. Jean-Claude Mas acquired the Estate in 2011, fascinated by the place, the quality of the wines and eventually, to make his dream come true and have his own sparkling wines! Come and discover this charming property only 15 minutes away from the famous City of Carcassonne, at the end of a road that winds its way across the countryside through vineyards, olive trees and heath. You will be welcomed in our wine-tasting cellar which is listed as a "landmark of good taste" and classified as a special stopover in Cathar estate.



- Appellation : AOP Crémant de Limoux
- Grape Varieties : 60% Chardonnay, 20% Chenin, 10% Pinot Noir, 10% Mauzac

Tasting notes

- Color : Pale and limpid yellow, delicate, nice, dancing and persistent bubbles.
- Nose : Intense and refined, honey and acacia aromas join to subtle crystallized citrus fruits hints.
- Palate : Wonderful harmony, very good balance sugar/acidity. We can taste fruits from smelling in a persistent length.
- Food pairing : Served at 6 to 8 °C, this Crémant de Limoux is delicious before lunch and dinner, but will be also great with fishes for a very refined meal

The Vine

Soil type : Clay and limestone.

Climate : Mediterranean, with oceanic influence

Altitude : 250 to 280 m

Density of planting : 4 400 feet/ ha

Harvest : hand-picked

Vinification

Entire bunches pressing out with pneumatic press. Racking at low temperature (8°C). Fermentation temperature controlled (18°C). Traditional method: first fermentation in vat then bottle fermentation follows (second fermentation). Bottles will be resting for 15 months at least on laths in air-conditioned cellar. 3 months before launching, bottles disgorging is done, then we add a « liqueur d'expédition » and we finish with the cork plugging.

<https://www.martinolles.com/en/the-wines/cremant-de-limoux-white/>