

# LES DOMAINES ROBERT VIC

## LA BALADE CRÉMANT DE LIMOUX

AOP - LIMOUX BRUT NATURE 0 DOSAGE = 0 GR OF RESIDUAL SUGAR



12,5% vol.



90% Chardonnay  
5% Pinot Noir  
5% Mauzac



While closer to the Mediterranean, Limoux's climate is also affected by oceanic influences. Since the 19th century, vines have covered all of the slopes in the valleys created by the Aude river and its tributaries, and can be divided into four types of terroir: Mediterranean, Autan (a southerly wind), Oceanic and Upper Valley. These grapes ripen on the east-facing Upper Valley terroir, protected from oceanic influences. The vines grow at an altitude of between 280 and 480 metres! The soil here is damper and cooler, with a late spring and a cool autumn. Sometimes the harvests are only just beginning as those on the more Mediterranean-influenced slopes are ending.



This Crémant de Limoux is vinified according to the «traditional method», with a different selection of grapes and plots from its sister, La Blanquette. After an initial alcoholic fermentation, the wines are blended and matured in vats for 12 months. The wine is then bottled. A secondary fermentation is then started in the bottle by the addition of a «liqueur de tirage» (a mixture of wine, sugar and yeast). The wine thus becomes effervescent as the bottles mature on the lees for at least two years, giving the wine a natural sweetness. During the maturing period the deposit in the wine gradually collects in the bottle's neck, in a process called «remuage». This is removed by «disgorgement», in which the bottle is briefly opened. No «liqueur d'expédition» is added to this Crémant (there is no residual sugar!)



Maturing in vats for 12 months  
Maturing in racks for at least two years



Flavourful and fruity! A perfect exercise in style, this sparkling crémant offers aromas of lemon zest, acacia and brioche. A smooth, well-rounded, easy-to-drink wine that can be enjoyed young. Go on! Release its bubbles with their flavours of the spring, they were made to be shared...



Accompany with a lightly-cooked tuna steak, sweet potato purée, some good friends... and enjoy the simple pleasures of life!



Qualenvi certified since 2006, we are now labeled High Environmental Value (HVE) operation. This label is based on indicators and a requirement for results of "green practices" which relate to the entire operation. Beyond the environmental commitment, we have entered the «big leagues» of the Quality approach by obtaining ISO 22000 certification. This international standard demonstrates the company's ability to control Food Safety.