

Paul Mas Reserve

COUNTRY
France

REGION
Languedoc

APPELLATION
AOP Cremant de Limoux



Cremant de Limoux Brut

VARIETALS

70% Chardonnay, 20% Chenin, 10% Mauzac

VINEYARD PHILOSOPHY

Traditional

ALTITUDE		SOIL TYPE	
250 meters		Clay-limestone	
YIELD	DENSITY	CULTIVATION	VINE AGE
45hl/ha	4,400	Simple Guyot	20-30 years

CLIMATE

Mediterranean with oceanic influences.

HARVEST PERIOD

By hand.

VINIFICATION

Grape bunches were whole-pressed using a pneumatic press. First fermentation occurred in stainless steel tanks at 18°C, followed by second fermentation in bottle.

AGING

20% of the wine was aged for 6 months in barrels; the rest aged in temperature-controlled tanks. Bottles spent 24 months on laths in an air-conditioned cellar, then were disgorged and finished with "liqueur d'expédition" 3 months before release.

LONGEVITY

2-3 years.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
12%	6.3 g/l, pH 3.05	30.5 g/l	8.0 g/l

TASTING & PAIRINGS

Appearance: Fine and long-lasting bubbles.

Nose: White-fleshed fruits, finishing with notes of brioche.

Palate: Harmonious and fresh, with a touch of subtle elegance.

Pairings: Delightful as an aperitif, or with white fish and veal.

Serving Temperature: 42-46°F



AVAILABLE FORMATS

750 ml



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