



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

**CODE ROUGE
AOP CREMANT DE LIMOUX**

WINEGROWER'S NOTES :

This cuvée comes exclusively from terroirs located within the oceanic climates of Limoux.

Code Rouge is an ode to excellence and a tribute to the world's first sparkling wine, made by the monks of Saint Hilaire Abbey near Limoux. A Blanc de blancs made with Chardonnay, Chenin and Mauzac, this wine of great finesse and elegance typifies the terroir which nurtures it. This Cuvée has all the traditional features of Gérard Bertrand's wines: the emblematic red colour of the bottle and the Alpha and Omega symbols, symbolising the endless cycle of nature which inspired its name Brut Eternel.

GRAPE VARIETIES:

Chardonnay, Chenin and Mauzac

WINE MAKER'S NOTES:

The grapes are harvested manually and then transported in harvesting bins. Direct pressing is performed with a pneumatic press which allows us to eliminate 30 to 40% of the press juice by extraction without re-pressing. Very carefully, the juice is allowed to settle, then alcoholic fermentation takes place at a controlled temperature of 18°C. Malolactic fermentation may be carried out depending on the vintage.

A meticulous blend of the various terroirs and grape varieties is carried out with bottling throughout January to encourage bottle fermentation. It is aged on a lath for a minimum of 36 months.

DOSAGE:

Dosage: 8.5g/l

TASTING NOTES:

It has a very pale, almost crystalline colour, with fine bubbles.

The bouquet is floral with notes of pear, citrus fruits and fresh fruits.

This wine is fresh and mineral on the palate. Code Rouge is fine, elegant and refined.

Serve as an aperitif, with sushis, or fishes with creamy sauce, goat's cheese and fresh fruit salads with basil.

