



# DOMAINE CLOS DES ROCHERS

## BRUT 2007



### ORIGIN

Domaine Clos des Rochers vineyards.  
Appellation: Crémant de Luxembourg

### VINIFICATION

Manual harvest  
Pressing of the whole grapes up to a maximum of 65 litres per 100 kg of grapes.  
Fermentation of the must under temperature control.  
Blending, second fermentation in the bottle, riddling, disgorgement and dosage.

### COMPOSITION OF THE CUVÉE

Pinot Blanc, Riesling

### TASTING NOTES

2007: a very rich year, producing grapes of exceptional maturity. The cool summer nights ensured that the vintage was harvested in normal conditions and retained a good acidity to enhance the wine.

The cuvee shows a good ripeness of fruit and plenty of freshness.  
Fine and creamy bubbles.

### SERVING SUGGESTIONS

A fine aperitif crémant which will keep for at least 3 years.  
Serve at 8&#730;C (46°F).

### STORAGE

Store the bottles horizontally

### TECHNICAL DATA

Packaging: cardboard boxes  
Cases: 6 x 75cl