



DOMAINE CLOS DES ROCHERS

BRUT 2008



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

2008: 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°C (46°F).

STORAGE

Store the bottles horizontally

TECHNICAL DATA

Packaging: cardboard boxes
Cases: 6 x 75cl