



# DOMAINE CLOS DES ROCHERS

## DR. FREDERIC CLASEN 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

Chardonnay, Pinot Noir

### 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 pinot noir and the chardonnay contribute to the velvetiness and the finesse of the wine. Full-bodied and harmonious, the taste grows on the palate, developing light buttery notes with a very pleasant fine mousse to support it. An exceptional wine.

### SERVING SUGGESTIONS

With its good vinosity and full flavour, this is the ideal wine to serve with fatty fish starters or poultry terrines; it is also perfect as an aperitif. Serve at 8°C (46°F).

### DISTINCTION

Awarded a gold medal at the "Concours National des Crémants" in June 2010 in France

### STORAGE

Store the bottles horizontally.  
Ready for drinking now or within 4 years of purchase.

### TECHNICAL DATA

Packaging: cardboard boxes

Domaine Clos des Rochers 22, Route du Vin - L-6794 Grevenmacher  
[www.clos-des-rochers.com](http://www.clos-des-rochers.com) - [info@clos-des-rochers.lu](mailto:info@clos-des-rochers.lu)  
tél.: +352 75 05 45 1 - fax: +352 75 06 06