

Gérard Bertrand 'Code Rouge', Crémant de Limoux NV



An enticing floral aroma with notes of pear and citrus, refreshing and vibrant on the palate.

Awards

Silver, IWC, 2016

Producer Note

Gérard Bertrand is one of the most outstanding winemakers in the South of France, where he owns numerous estates among the most prestigious crus of Languedoc-Roussillon. Formerly the IWC Red Winemaker of the Year and Wine Enthusiast's European Winery of the Year, he is known locally as the "King" of the Languedoc. Brought up in the Languedoc vineyards, Gérard Bertrand is committed to sharing the characteristics and exceptional diversity of each of the terroirs. 20 years of expertise ensures that wines bearing Gérard Bertrand's signature have a unique style, driven by the fundamental values of excellence, authenticity, conviviality and innovation. We are proud to represent this leading French name in the UK.

Vineyard

This cuvée comes exclusively from sustainably farmed 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. Historians suggest that Dom Pérignon may have visited this Abbey and learned how to produce sparkling wines here, before taking his knowledge back to Champagne. This blanc de blancs is made with Chardonnay, Chenin Blanc and local variety Mauzac. It is a wine of great finesse and elegance typifying the terroir which nurtures it.

Winemaking

A Crémant, made using the traditional Champagne method. The grapes were manually harvested and carefully transported in harvesting bins. The juice was very gently extracted using a pneumatic press, which allowed 30 to 40% of the press juice to be extracted without having to re-press. The juice was then allowed to settle prior to the alcoholic fermentation, which took place at a controlled temperature of 18°C. Meticulous blending of the various terroirs and grape varieties was then carried out, with bottling throughout January to encourage the secondary bottle fermentation. Aged on its fine lees for a minimum of three years, the Code Rouge was riddled and disgorged according to the Champagne method. 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'.

Tasting Note

Code Rouge is a Blanc de Blanc showing great finesse and elegance. Almost crystalline in colour, with fine bubbles, this pale sparkling wine has a floral bouquet combined with aromatic notes of ripe pear, green apple, citrus and a touch of creamy vanilla. Fresh with a refined minerality on the palate and a vibrant finish.

Grape

Chardonnay 60%, Chenin Blanc 30%, Mauzac 10%



Winemaker:	Gérard Bertrand
Region:	Languedoc-Roussillon
Sub region:	Limoux
Country:	France
Alcohol:	12.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	8
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	63950NVA
Case unit of measure:	6X75CL
Formats Available:	75cl, 150cl
Closure:	Mushroom Cork