



RESERVE CHAMP DES NUMMUS

AOP LIMOUX

Producer

Jean-Luc TERRIER et Julien COLLORAY (uncle and nephew)

This wine is vinified according to Auriol winegrowers' guidelines and overseen by our oenologists.

Origins

The wine is named after the numerous Nummulite fossils to be found scattered over the vineyard.

Terroir

The 'High Valley of the Aude'. A block of 12 hectares of Chardonnay planted in 1972, lying at an altitude of 400-450 metres and facing S/S-E. The sub-soil is limestone clay, and the gravelly top-soil is black, and rich in shale and pebbles. These Chardonnay vines face the Pyrenees. The combined effect of the soil, full exposure to the sun and wind, and the altitude create an exceptional micro-climate favouring a slow and lengthy ripening process.

Climate

The climate is both Mediterranean and Pyrenean, with considerable alternations of temperature which can be as much as a 20°C difference between night and day.

Grape variety

100% Chardonnay; yields at 30-40 hl/ha

Wine-making

Hand-harvested. The grapes are tipped delicately into the press. Pressing is slow-paced, and the juice is encouraged to settle by the use of low temperatures. Once clarified the juice is gravity-pulled into barrels. 20% of the barrels are new and 80% are one or two vintages old. Both alcoholic and malolactic fermentations take place in barrels, and the maturing of the wine on fine lees is punctuated by regular *batonnage* up until the month of June following the harvest. The Limoux Appellation has the most restrictive conditions of production of all the French wine Appellations. Harvesting by hand, vinifying and maturing in wood are all compulsory. The wines may only be put on the market after the month of May which follows harvest, i.e. after a minimum of 8 months.

Tasting notes

A complex, mineral nose with which are mingled hints of ripe fruit, flowers and spices. Full and lingering on the palate, firm, rich, and of great elegance. The silky finish reveals a nice freshness, but also a laying-down potential of at least 5 years.

Food-pairing

To serve before the meal with *foie gras* canapés, or even on its own, this wine will also embellish delicate fish and shell-fish dishes. Equally recommended with cream-based poultry dishes, and goats cheese.

Logistic

Bottle		
Type	Bourgogne authentique	
High	29.6	cm
Weight	1.20	kg
Carton		
Dimensions	26.9 x 17.9 x 29.6	cm
Weight	8.286	kg
Bottle/case	6	
Layer		
Nb cases	20	
Cases/layer	20 x 6 = 120	

Pallet		
Dimensions	80 x 120 x 1650	cm
Weight	850	kg
Nb layers	5	
Cases/pallet	100	
Bottle/pallet	600	
Gencod		
Gencod bottle	3569401008062	
Gencod cases	Millésime : 2016	3569406008067
Pallet code		