

Domaine Collin

Crémant de Limoux



The Domaine at-a-glance

Owners: Philippe & Marie-Hélène Collin
Winemaker: Philippe Collin
Soil: Clay-Limestone, gravel **Year Est:** 1980
Size: 18 Ha **Location:** Limoux, Languedoc-Roussillon
Appellations Produced: Crémant de Limoux & Still Limoux



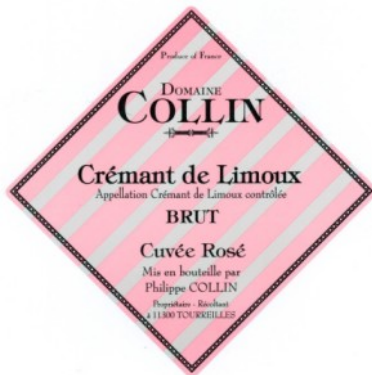
Philippe & Marie-Hélène Collin



Vineyards at Domaine Collin

Philippe Collin, a native of Champagne, moved to Limoux in 1980 to establish his own domaine. Though his family has made Champagne for generations, the opportunities in this sought after, and extremely expensive area, were very limited. With a deep understanding of terroir, and technical expertise, he decided to try his luck in the South of France. The area of Limoux offered Philippe a unique opportunity. First, vineyard land in Limoux is just a fraction of the cost of vineyard land in Champagne. Second, and most importantly, the microclimate in Limoux is especially well suited to white wine and sparkling wine production. Located a couple of hours inland from the Mediterranean, it is the coolest area in the Languedoc.

Limoux is among the earliest areas in the world to be known for producing sparkling wine. Records show sparkling wine being produced in the area as early as 1531. The primary grape for sparkling wine in Limoux is Mauzac. Though, at its best Mauzac can produce a nice sparkling wine, the bulk of wine made from Mauzac can be very green and uninteresting. Since Philippe is more interested in quality than in bulk production, he planted the majority of his vineyards with the traditional grapes of Champagne: Pinot Noir and Chardonnay. In addition, he planted quite a bit of Chenin Blanc in his vineyards, which in this climate, serves to balance the wine.



Chardonnay 75%
Chenin Blanc 15%
Pinot Noir 10%

Domaine Collin – Crémant de Limoux, Brut Rosé NV

Technical Notes: This wine is produced in a traditional method with the second fermentation taking place in the bottle. At the time of bottling, 1% still red wine (Pinot Noir) is added into the final blend, creating its beautiful pale rosé color. The Collin's Brut Rosé has a low, 6 grams of residual sugar per liter, in comparison to Brut champagne which generally ranges from 9 to 14 grams per liter.

Tasting Notes: This elegantly constructed rosé is pale salmon pink in color. Though the wine is primarily made from Chardonnay, subtle wild strawberry notes are detectable in the nose and on the palate from the Pinot Noir. The crisp, mineral Chardonnay is softened by the lush and aromatic Chenin Blanc. The result is a lively wine with a lot of character, without any aggressive or astringent notes. This is a wonderfully versatile rosé ideal for pork and salmon dishes, or simply on its own as an aperitif