



History:

Founded in 1890 by Joseph the grandfather and passed down the generations to René Salasar today, this family business makes Blanquette and Crémant de Limoux whose reputation has spread far and wide. 30 growers carefully tend the vines from which three traditional grape varieties: Mauzac, Chardonnay and Chenin are picked by hand. In 1981 René Salasar received the Agricultural Award of Merit from the Minister of Agriculture, Madame Edith Cresson, for the Domaine Beausoleil with its 64 000 vines in one single block situated next to the Salasar premises.

Terroir:

Situated at 300 meters altitude in the Upper Aude Valley, close to the Pyrenees mountains, these limestone clay hillsides benefit from 750 mm of rain per year. The climate is fresh and humid, with late Springs and cool Autumns.



Winemaking :

Low yields (50hL/hectare) and handpicked harvest. Gently pressed (3 bars maximum) then fermented at controlled temperatures of around 16°.

Made using traditional methods without use of CO2 and matured for a minimum of 15 months. Residual sugar 6 g/l.

Tasting Notes:

This Cremant de Limoux is made mainly from Chardonnay grapes (90%) with the addition of some Pinot Noir and Chenin (10%). The effervescence is fine and well-formed and its notes of honey and hawthorn make it ideal for aperitif. Serve at 6° on its own or in a cocktail.