



CHÂTEAU MARTINOLLES

Limoux Blanc

Vieilles Vignes 2021

It is at the end of a little road along the Martinollet creek and the scrubland, vineyards and olive trees that Château Martinolles reveals itself, which modestly enjoy the impressive heritage of its region. The abbey of St Hilaire overlooks the Château. This abbey dating back from 1531, is where the first sparkling wines were discovered. This vinification method is today called "Methode Traditionnelle".

The imprint of the Cathars, chased by the Catholic Church in medieval times, forged today's soul, and landscapes of this region.

The relief and challenging climate of this region offer superb terroirs which give us beautiful Chardonnay, Mauzac or Pinot Noir. Our cuvées reflect this heritage which unique wines, faithful to their terroirs and origins.



GRAPE VARIETIES

100% Chardonnay
Appellation: AOP Limoux



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone
Age of the vineyard: 20-30 years old
Pruning: Guyot simple
Density of plantation: 4400-5400 plants/ha
Harvest: hand-picked
Average yield: 45 hl/ha
Elevation: 250 meters
Climate: Mediterranean with oceanic influence



CHARACTERISTICS OF THE WINE

Alcohol: 13.5 %
Residual sugar: 2 g/l
Total acidity: 3.65 g/l
pH: 3.50



VINIFICATION

No skin maceration; pressing with Bucher pneumatic press. Juice selection is done at the press. Cold settling of the juice. Slow fermentation in oak at low temperature (16°C). 60% of the wine undergoes malolactic fermentation in oak barrels.

Ageing: aged in oak barrels for 9 months (1/3 of the barrels are new oak and 2/3 are 2 years old). Half of the barrels are French oak; the other half are American oak.



TASTING NOTES

Colour: shining gold.
Nose: intense and complex nose of brioche, nut, and pineapple, together with lime-blossom and quince aromas.

Palate: light but full bodied, rich, remarkable length in the mouth.

Food & wine pairing: ideally served at 10°/12°C with fish stew and other seafood with cream sauce, poultry, mushroom soup or risotto... Also excellent with hard cow cheeses.

Cellaring: in the first five years you will enjoy its fruit, toasted aromas and crispy texture which will then turn into more matured fruit, buttery flavours and a rich texture.