

Representing Star Producers Globally,



Servicing Star Markets Locally



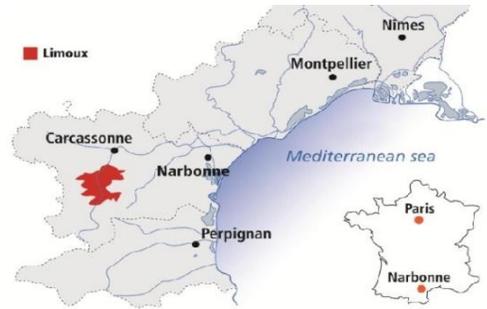
CUVEE JEAN PHILIPPE 2020 Blanquette de Limoux AOC, Traditional Method Domaine Rosier, Languedoc-Rousillon, France

LCBO # 467217 | 12.0% alc./vol. | \$18.95 | Release: 03-Feb-2024

Traditional method. Wine famous as the oldest sparkling wine in the world (older than Champagne). Fine, persistent perlage, intense aromas of Williams pears and honeysuckle. Lively and full-bodied with notes of toasted bread and a hint of honey. Fresh and light with elegant tangy finale.

Terroir:

The vines are grown on the hills west of Limoux, just south of Carcassonne castle, in the commune of Villelongue d’Aude, an ancient fortified village constructed in a ‘circulade’ (a traditional village built in concentric circles). 300 m elevation. Soft oceanic climate is ideal for nurturing the grapes for the most aromatic white cépages of the appellation.



Vinification:

Manual harvest, September-October. Initial fermentation in vats at controlled 18°C. Second fermentation on the lees in bottles for several months in the cellars in special wooden crates (sur latte) away from light and temperature fluctuations for a over 9 months.

Varieties: Mauzac 90%, Chardonnay 10%

Residual sugar: 10 g/L

Serving suggestion and food pairing: Serve at 9°C as an aperitif. Excels with fish or seafood and very versatile all along any meal.



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CANADIAN ACCOLADES

Michael Godel '17	<p>On 2014 vintage: There are some who would say if you can't afford Champagne you should instead look for anything called Crémant. I would not sway you away from that advice but would suggest to add Blanquette de Limoux into the alternative mix. Fizz from the southern French Occitanie is also traditional method bubbles and highly capable with its near-always guarantee of suggestive oxidation meets preserved lemon and leesy notes of great texture. This example by Domaine Rosier is admittedly creamy and suggestively sweeter than some but balance is afforded through ripe acidity and lingering spirit. It's toasty too, almost Chablis flinty and quite complex. Must have bubbles don't get more affordable than this. Drink 2016-2020. Tasted January 2017. www.winealign.com</p>
John Szabo '16	<p>On 2014 vintage: A pleasantly rich and creamy, gently effervescent Blanquette, with ripe citrus/orchard fruit flavours framed by light biscuit-brioche-leesiness. Essentially dry, with decent length. www.winealign.com</p>