

Embellie

La Métairie d'Alon

The sunshine after the rain!

Domaine de la Métairie d'Alon is well-known for its **fine Chardonnay and Pinot Noir still wines**. It boasts an outstanding terroir that has been famous for its sparkling wines (Limoux) for centuries. The temptation to try our hand at making a sparkling wine, a wine in our own image, composed solely of our two favourite grape varieties, Pinot Noir, our Estate speciality (70%) and Chardonnay (30%) (*), was too strong to resist...

To highlight the wonderful natural conditions we enjoy, we wanted to employ the most exacting of expertise, without compromise, starting with the time aspect. We decided not to rush and to give the wine all the time it needs to undergo its metamorphosis, particularly during its ageing "sur lattes", until it attains an unequalled finesse and complexity.

()*: the deliberate choice to only work with these two grape varieties and a majority of Pinot Noir excluded us from the Limoux or Crémant de Limoux appellations from the outset.

◀ BLEND ▶

70% Pinot Noir and 30% Chardonnay, the "perfect" blend behind the finest sparkling wines.

◀ CLASSIFICATION ▶

Vin Mousseux de Qualité – **Méthode Traditionnelle** (*) - **Extra Brut**

◀ TERROIR ▶

The grapes come from **micro-plots on our Domaine de la Métairie d'Alon, grown organically in high-altitude vineyards** (300-400 m) in the Upper Aude Valley. The clay-limestone soils, which are best suited to these two grape varieties, contain a high clay content. The region's hot, dry climate is tempered by the altitude and the proximity of the Pyrenees, which creates a marked **variation between the warm daytime temperatures and the cool nights**, facilitating the varieties' aromatic expression and a perfect balance between fruit and acidity.

It also experiences occasional and sudden, heavy thunderstorms, which are inevitably followed by an "**EMBELLIE**" (the return of the fine weather).



ABBOTT'S
DE LAUNAY



EXTRA BRUT
MÉTHODE TRADITIONNELLE



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◀ VINIFICATION ▶

The **organically-grown** grapes are **harvested early by hand** and placed into small perforated crates to avoid crushing. We prefer to work with **very low yields** of around 30 to 35 hl/ha.

The whole bunches then immediately undergo a **gentle pressing, without crushing**, to prevent the colouration of the must.

The first juices and the juices from the end of the pressing (the "tailles ") are discarded in order to **preserve only the "cuvée"**, i.e. the best juices, which only represent about 60% of the potential volume. Cold settling without SO₂. Fermentation takes place in old barrels, **without the addition of sulphites**.

At the end of this first fermentation, we obtain a dry, **fruity still wine with a slight acidity that has been brought out by the organic growing without chemical fertilisers**, the early harvest and the segmented pressing, which will enable it to achieve a good second fermentation. The wine undergoes a complete malolactic fermentation.

After the tasting and selection of the finest barrels, the wines are blended and aged in vats. This painstaking work of selection and blending allows us to craft a well-balanced wine full of finesse and freshness.

The wine is then bottled after the addition of a small quantity of "liqueur de tirage" (sugar and organic yeasts) which allows the **second fermentation to occur very slowly in the bottle**, until the sugars are completely used up, which ensures the development of very fine bubbles.

This second fermentation is followed by an **exceptionally long 24 months ageing "sur lattes"** in the cool, calm atmosphere of the cellars. Having ensured the transformation of sugar into alcohol, the yeasts gradually die, thereby imparting additional complexity to the wine.

Then comes the final stage in this long production process: first of all, the riddling, which consists of gradually turning and tilting the bottles until they are neck down, in order to concentrate the lees in the neck of the bottle. This is followed by disgorgement (the neck of the bottle is plunged into brine at -15°C, trapping the deposit in a plug of ice). The opening of the bottle will enable the expulsion of this plug of ice containing the deposit. It is at this point that a **very low EXTRA BRUT dosage** is added to the final champagne to enhance the appreciation of the wine's natural acidity.

◀ TASTING NOTES ▶

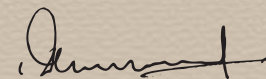
Lovely pale hue with yellow-green tints, the bubbles are perfectly fine and even. The first elegant nose of fine patisserie, praline and fresh brioche is followed by notes of red fruit (strawberry and raspberry). The nose is complex and expressive. It includes fragrances of candy, pink pralines and barley sugar, followed by a subtle touch of angelica, mint and flowers. The palate is a magnificent balance of vinosity and fresh acidity, with fine, light bubbles that are silky yet ethereal. This is a magnificent sparkling Pinot Noir-Chardonnay from a high-lying terroir.

◀ FOOD & WINE PAIRINGS ▶

This sparkling wine is best served chilled at 4-8°C and enjoyed as an aperitif.

When paired with food, its freshness makes it perfect for poultry, fish and shellfish.

It is also excellent served with dessert.



Laurent Delaunay

Owner