

LANGUEDOC

DOMAINE DE MARTINOLLES
LIMOUX

The Limoux wine region is at the western most point of the Languedoc and is located just south of the medieval city of Carcassonne. It has a unique geoclimate, a situation due to the dual influences of the Atlantic which brings cool and wet weather and the Mediterranean which delivers hot and dry conditions.

The Vergnes family has owned the Domaine de Martinolles since 1926. The estate which has been enlarged over the generations lies on the same hillsides that the monks of St. Hilaire cultivated in 1531 when they produced the world's first sparkling wine.

The vines, which are planted in chalky soils at elevations ranging from 200 to 600 meters, are worked traditionally without herbicides or fertilizers. Domaine de Martinolles is a member of Terra Vitis, an organization that certifies the practice of sustainable agriculture.

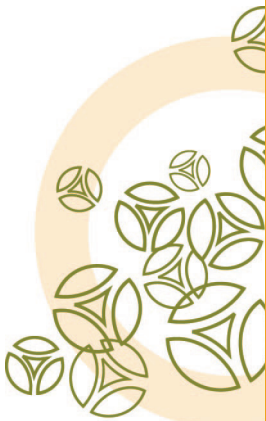
Blanquette de Limoux - The Vergnes limit their yields in the vineyard to 40 hectoliters per hectare. Harvesting is done by hand and the Blanquette de Limoux is kept two years on the lees before being disgorged. The "Le Berceau" is produced from the Mauzac grape, a traditional grape of this region and is produced using the Methode Traditionnelle (Champenoise).

Cremant de Limoux Vintage - The Vergnes produce a Cremant only from the best vintages. The yields in the vineyard are limited to 40 hectoliters per hectare and harvesting is done by hand. The Cremant is produced from blending three grape varieties. The Mauzac grape, a traditional grape of this region accounts for 60% with 20% each of Chardonnay and Pinot Noir finishing the blend. The Cremant is produced using the Methode Traditionnelle (Champenoise) and it is aged at least two years on the lees before being disgorged.

Vergnes Blanquette Methode Ancestrale - Around the year 1531 when the monks of Saint Hilaire Abbey made the first sparkling wines, they employed the method now known as "Methode Ancestrale". The Ancestrale is produced from Mauzac, Limoux's local grape variety. The Methode Ancestrale employs one interrupted fermentation rather than the second fermentation induced in the champagne method. The Ancestrale Methode is produced by stopping the fermentation process through cooling the vats of wine, something that centuries ago would occur naturally. The partially fermented wine is bottled the following March at the time of the full moon and as the ambient temperature rises, the wine restarts its fermentation.

Chardonnay VDP de L'Aude - The harvest is carried out at dawn to protect the grapes from the midday heat and oxidation. The crushed grapes rest with their skins for a day before pressing, giving the wine more body and texture.

Pinot Noir VDP de L'Aude - One of the principal grape varieties in the Languedoc during the 15th century was the Pinot Noir. The Vergnes though are the first in the Aude region to experiment with the Pinot Noir grape during this current era. Their 25 acres of Pinot Noir vines are now ten years old and are starting to produce very flavorful wine. The vines are planted on limestone hillsides in cooler areas of the region hoping to find there an expression of Pinot Noir that is delicate, finely aromatic and balanced.

**trriage wines**

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