Domaine J.Laurens La Rose No.7, AOP Crémant de Limoux NV

FDL005NV

Domaine J.Laurens

— Languedoc, France

Since 2003, Pinot Noir has been permitted in a Crémant de Limoux blend, leading to J.Laurens making their first non-vintage rosé in 2007. Don't let the baby pink colour fool you – La Rose No7 is a seriously good sparkling wine!

NV Vintage

Decanter World Wine Awards Silver 2022

Decanter World Wine Awards Bronze 2024

Production

With two strong winds, the Limoux region is extremely windy: the vent cers from the Atlantic and the warm vent marin from the Mediterranean. The soil in the area is rocky with clay, sandstone and limestone, creating a distinct terroir throughout the region. Produced in the 'méthode traditionnelle', with an initial alcoholic fermentation in stainless steel followed by a second fermentation and ageing on lees in the bottle.

Tasting note

This pretty yet very proper pink fizz has lovely wild strawberry fruit on the nose, a fine, satisfying creamy palate and appealing fresh finish.

Food Match

A versatile wine suited to most light foods, especially canapés and starters.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Crémant De Limoux

Winemaker:
Henri Albrus

Grape Varieties:
Chardonnay 60%, Chenin Blanc 25%, Pinot Noir 15%

Suitable for:
No

Bottle Barcode:
3760072420072