Domaine J.Laurens Méthode Ancestrale, AOP Limoux (Doux) NV

FDL007NV

Domaine J.Laurens

— Languedoc, France

First produced by monks at Saint Hilaire in the 16th century, this is reputedly the oldest sparkling wine in France and made with no dosage. The beautiful label depicts the almond blossom which is in flower when the wine was traditionally bottled before starting its second ferment.

Production

Mauzac Blanc is hand harvested and vinified following the method discovered by monks at Saint Hilaire Abbey in the 16th century. The first fermentation is halted by cooling the vats and the partially fermented wine is bottled the following March (traditionally at the time of a full moon) with its residual yeast and sugar. The second fermentation starts in the bottle as the temperature rises in the spring, and the final wine is lower in pressure and retains more of its natural sugar than traditional method fizz. With no dosage and no ageing the resulting wine is naturally , lower in alcohol, and it is often slightly cloudy because the lower pressure of this style of wine prohibits the disgorgement of its lees.

Tasting note

Sweet baked apples on the nose. The palate is bright with lovely fresh apple sweetness, baking spices and a slightly honeyed quality, the acidity perfectly balancing the sweeter elements. Naturally low in alcohol.

Food Match

Off-dry, this Méthode Ancestrale will accompany melon (especially Canteloupe) with Parma ham, but also works exceptionally well with fruit desserts such as apple pie with a good vanilla ice cream.

ABV:
7.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling, Sweet

Category:
Sustainable

Appellation:
AOP Limoux

Winemaker:
Henri Albrus

Grape Varieties:
Mauzac Blanc 100%

Suitable for:
No