Domaine J.Laurens Les Graimenous, AOP Crémant de Limoux 2023

FDL0032023

Domaine J.Laurens

— Languedoc, France

2020 Vintage

Decanter World Wine Awards Silver 2022

The wine on which Domaine J.Laurens built it's reputation, a delicious and serious alternative to Champagne.

Production

The Limoux is extremely windy: the Vent Cers from the Atlantic and the warm Vent Narin from the Mediterranean blow through the vineyards, assisting the domaine's 'reasoned agriculture' approach to viticulture. The soil in the area is rocky with clay, sandstone and limestone, creating a distinct terroir across the region. Vines are hand harvested as prescribed by the AOC Limoux regulations. This Chardonnay-based Crémant de Limoux (as opposed to a Mauzac-dominated Blanquette de Limoux) is made using the 'méthode traditionnelle'. First fermentation is in stainless steel vats to control the temperature with the secondary fermentation in bottle. The wine is then allowed to rest on lees for a minimum of twelve months before disgorgement, with a further fifteen months in bottle before release.

Tasting note

Ripe yellow apple and baking spices with a lick of citrus. The palate has a lovely richness with baked apple, brioche, and a creaminess that balances with a pleasant fresh apple tartness.

Food Match

A lovely apéritif

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 30%, Mauzac Blanc 5%

Suitable for:
No