



Domaine Laurens Crémant de Limoux “Les Graiménous” 2013

The rise of the small producer over the past 20 years has changed the face of French wine but Limoux is one of the few appellations that is still overwhelmingly dominated by a co-operative which produces about 80% of the area’s wine.

However J Laurens, very close to the beautiful medieval town of Carcassonne is an exception to the co-operative rule. Today the estate comprising 30 hectares of vines is owned by Jacques Calvel. This part of the appellation is sheltered from the heat by two mountain ranges, so nights are much cooler here and the result is wines with much more freshness and acidity than those closer to the sea in the Mediterranean zone.

Domaine Laurens release only their best wines as vintages and they last well too. This wine is a "tête de cuvee" - literally "head of the pressing", it means that only the first (gentlest) press of the grapes has been used. An exceptional wine with an intense nose of citrus and dried fruits, with a touch of honey and green apple, this is a well judged blend of 60% Chardonnay, 5% Mauzac, 30% Chenin Blanc and 5% Pinot Noir. Strong, round, well structured and with a long finish, drinking beautifully now.

Producer: Domaine J Laurens

Winemaker: Jacques Calvel

Country of Origin: France

Region of Origin: Limoux, France

Grapes: Chardonnay, Chenin Blanc, Mauzac, Pinot Noir

ABV: 12.5%

Closure Type: cork

