



## Domaine J.Laurens Les Graimenous, AOP Crémant de Limoux 2022

FDL003 DOMAINE J.LAURENS LANGUEDOC, FRANCE

12% | 6 x 75cl | Cork

Chardonnay 60% , Chenin Blanc 30% , Mauzac Blanc 5%

*Sustainable, Sparkling*

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

**Boutinot**  
WINES

# Domaine J.Laurens Les Graiménous, AOP Crémant de Limoux 2022

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## PRODUCTION

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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

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Ripe yellow apple and baking spices with a lick of citrus. The palate has flavours reminiscent of french apple tart with more baked apple, sweet pastry and the gentle mousse lending a creamy texture.

## FOOD MATCH

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A lovely apéritif

## AWARDS

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### 2020 Vintage



**Decanter World Wine Awards 2022**  
SILVER

## NOTES