

Jean-Louis Denois

Chardonnay — Extra Brut



The Domaine at-a-glance

Owner / Winemaker: Jean-Louis Denois
Soil: Clay-Limestone, and gravely hillside vineyards
Location: Limoux
Appellations Produced: Sparkling (methode traditional), and Still A.O.C. Limoux



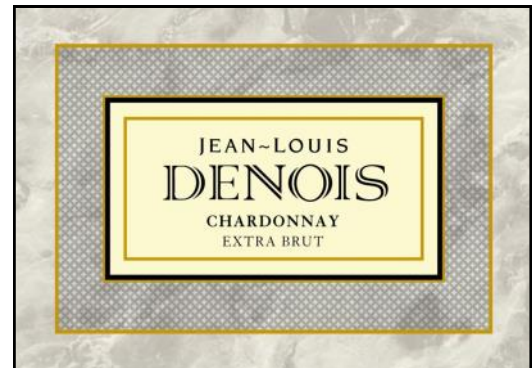
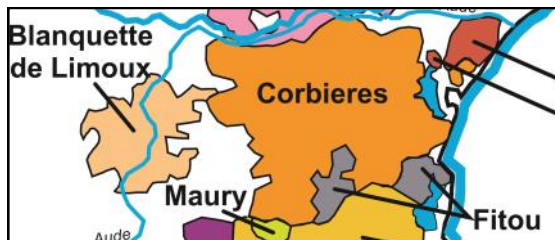
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A sixth generation wine producer from Champagne, Jean-Louis Denois has brought world-class technique to the sparkling wines of Limoux, an area that has produced sparkling wine for hundreds of years longer than Champagne. Limoux is best known for its Blanquette, made from the grape Mauzac. The sparkling wine, Blanquette, gets its name from the white color of the bottom of the Mauzac's leaves. However, Jean-Louis is not a fan of the local Mauzac grape variety, which he has ripped out of his vineyards. Nevertheless, he is a fan of the terroir in Limoux. In the Languedoc, Limoux is an area of contrasts. The vineyards are relatively high in altitude, at 200 to 400 meters above sea level. The soil is clay and limestone with many pebbly areas. The combination of this soil with higher-altitude, cooler vineyards, creates one of the best settings in the Languedoc for growing Pinot Noir and Chardonnay. However, less than 1% of the wineries bottle and sell their own wine.

Known for his consistency and innovation, Jean-Louis is also a bit of a rebel. He fought with authorities for the right to plant Riesling and Gewurztraminer. He was finally blocked by the Alsatians who claimed it is illegal to plant these varietals in France, outside of Alsace. He is also a strong believer in environmentally friendly vineyard practices, and is in the process of obtaining organic certification.

Jean-Louis sold his previous endeavor, Domaine de l'Aigle, freeing him to pursue a new line of wines that he makes under his own name. At Domaine de l'Aigle Jancis Robinson noted that he made "exceptionally good fizz, much more like champagne (though I

wonder whether the champagne lawyers would even allow me to make this observation) than any wine labeled Limoux I have ever encountered."



(Dosage: below 3g/Liter)

Jean-Louis Denois - Chardonnay, Extra Brut NV - 100% Chardonnay

Technical Notes: The grapes are all hand picked for this wine. Thanks to the natural balance of sugar and acidity in his grapes, Jean-Louis is able to produce his Chardonnay Brut with a very low dosage of less than 3 g/L (where Brut Champagne is generally 9 to 12 g/L). This wine is produced using traditional champagne methods, where second fermentation takes place in the bottle. This wine spends 4 years on the lees before disgorgement.

670 cases produced

Tasting Notes: Made from pure Chardonnay, the Jean-Louis Denois - Extra Brut is simultaneously powerful and delicate. Rich flavors of toasted almond, peach, and pear are balanced by crisp citrus notes in the finish. The wine is elegant with extremely fine bubbles, and a very persistent mousse. This Extra brut has the body to accompany a meal, but is refreshing enough to serve as an aperitif. We especially like it with shellfish, and sushi. ENJOY!