

Jean-Louis Denois

Pinot Noir — Brut Rosé

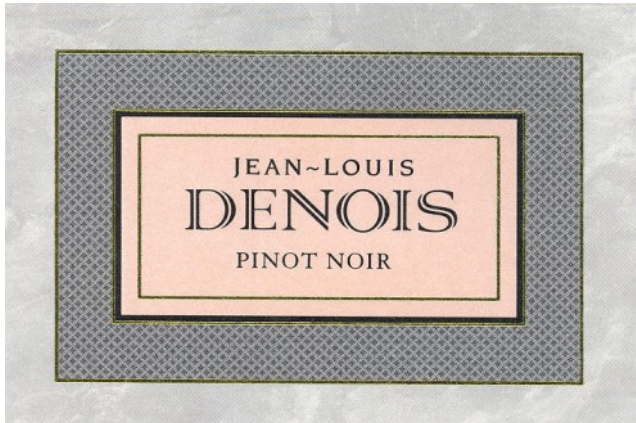


The Domaine at-a-glance

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



Jean-Louis Denois



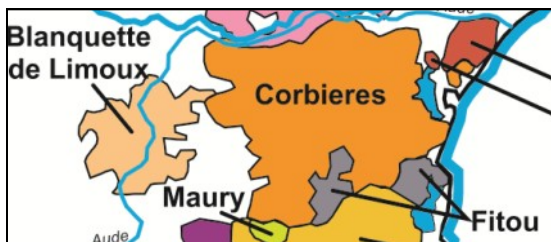
(Dosage: 5g/Liter)

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 Alsations 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."



Jean-Louis Denois - Pinot Noir, Brut Rosé NV

Technical Notes: Thanks to the natural balance of sugar and acidity in his grapes, Jean-Louis is able to produce his Pinot Noir Brut Rosé with a very low dosage of 5 g/l (where Brut Champagne is generally 9 to 12 g/l). This wine is neither a rosé d'assemblage (adding still red wine), nor is it a rosé de saignée (bleeding of the tanks of red to produce a rosé). This wine is a rosé de presse, where the red grapes are pressed just until the right amount of color is extracted. This technique lends itself to producing serious, structured sparkling rosés.

Tasting Notes: This is a very sophisticated, structured, and complex sparkling rosé. The quality of this wine greatly exceeds what many people would expect from this region, which is better known for its large volumes of bulk sparkling wine. Denois' Pinot Noir Brut Rosé is pale pink in color, with very fine bubbles. This wine is densely packed with strawberry and cherry fruit flavors, with hints of almond and marzipan. The finish is bright and crisp. Ideal as an aperitif, this wine is also well suited to foods like tuna, salmon, and roast pork loin.