

# Jean-Louis Denois

## Brut Chardonnay—Blanc de Blancs



### 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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100% Chardonnay (Dosage: 5g/Liter)

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 varieties in France, outside of Alsace. He is also a strong believer in environmentally friendly vineyard practices and maintaining low yields.



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Jean-Louis sold his most recent 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."*

