

Winemaker : J.Laurens

Region: Languedoc-Roussillon

Location: Limoux



Fauvette Blanc de Blancs

Appellation:

AOP Blanquette de limoux

Farming: Organic conversion

Varietals: 90% Mauzac, 10% Chardonnay

Vineyard/Terroir:

Clay limestone

Vinification: Traditional method with a delicate and progressive pneumatic pressing. Alcoholic fermentation in stainless steel tanks. 9 months minimum of ageing on lies.

Dosage: 7 g/L

About the winemaker:

The mission of Fauvette is to discover exceptional bubbles at great prices, featuring beautiful labels—all made possible through Paris Wine Company's deep knowledge of French wine regions and close relationships with producers. Fauvette is a collaboration with Jacques Calvel of J. Laurens, located in the village of La Digne-d'Aval near Limoux. The grapes come from Laurens' high-altitude vineyards, which are undergoing organic conversion, and are vinified with precision by Henri Albrus, who honed his craft at Champagne Michel Dervin. Mauzac, Pinot Noir, and Chenin were planted throughout the 1970s and 1980s



on clay-limestone soils, while Chardonnay was introduced in the early 2000s. Following traditional Champagne methods, only the cuvée and taille are extracted for vinification at Laurens, while the final pressing, known as the rebêche, is sold elsewhere. Fauvette takes its name from the common songbirds that frequent the vineyards of La Digne-d'Aval. The ink-pressed design on the parchment label honors the history of Blanquette de Limoux, the world's oldest sparkling wine.