

Winemaker : J. Laurens

Region: Languedoc-Roussillon

Location: Limoux



Fauvette Rosé

Appellation:

AOP Crémant de limoux

Farming: Organic conversion

Varietals: 60% Chardonnay, 20% Chenin, 20% Pinot Noir

Vineyard/Terroir:

Clay limestone

Vinification: Grapes are gently and slowly pressed to produce a nice juice called "cœur de presse". The first fermentation takes place in vats under temperature control. The second one is in bottle. This wine is aged for a minimum of 12 months in our cellars with a final fine dosage after disgorgement.

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.