

Winemaker: J. Laurens

Region: Limoux

Location: Languedoc Roussillon



Passerine Rosé

Appellation:

AOP Cremant de Limoux

Farming: Organic conversion

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

Vineyard/Terroir: Clay limestone

Dosage: 7 g/L

Vinification: Following traditional Champagne methods, only the 'coeur de presse' - cuvée and taille - is extracted for vinification, while the final press, known as rebêche, is sold elsewhere. Alcoholic fermentation in stainless steel tanks. 12 months minimum of ageing on lies.

About the winemaker:

The mission of Passerine 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. Passerine 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.



Passerine 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.