



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JB FAU

AOP Crémant de Limoux  
Rosé



## PRESENTATION

Located in Magrie, in Aude, Domaine Jean-Baptiste Fau embodies the excellence of sparkling wines from Languedoc. A fourth-generation winemaker, Jean-Baptiste Fau specializes in the production of Blanquette and Crémant de Limoux, exploiting 25 hectares of vines located at 300 meters altitude. The cool climate and influence of the Pyrenees favor slow grape maturation, preserving the acidity and aromatic brilliance of grape varieties such as Mauzac, Chardonnay, and Chenin Blanc. The traditional method is rigorously applied, with prolonged aging on lees to bring finesse and complexity to the bubbles. His sparkling wines, precise and elegant, offer a beautiful alternative to the great Champagne houses, revealing the unique terroir of Limoux.

## VARIETALS

Chardonnay, Chenin Blanc, Pinot Noir

## LOCATION

Situated at 300 meters above sea level, this vineyard benefits from a cool, humid climate—ideal for preserving freshness and aromatic precision.

## TERROIR

Terroir characteristics: well-drained clay-limestone soils on sloping terrain, ideal for developing aromatic intensity and balancing acidity.

## IN THE VINEYARD

Sustainable vine-growing practices are employed, including soil aeration, careful canopy management, and controlled yields. The altitude and cool climate contribute to a slow, even ripening of the grapes.

## HARVEST

Grapes are harvested early in the morning to maintain freshness and minimize oxidation. Only the healthiest bunches are selected.

## WINEMAKING

Brut style (moderate dosage), made using the traditional method. Fermentation begins in stainless steel tanks. Secondary fermentation and ageing occur in bottle on lees for 12 to 18 months. No malolactic fermentation is performed, preserving the wine's tension and finesse.

## AGEING

Matured on lees (sur lattes) in bottle for 12 to 18 months to develop complexity and texture.

## SERVING

Serving temperature: 8 to 10°C

## AGEING POTENTIAL

2 to 3 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

Appearance: Pale pink with salmon reflections and a fine, persistent mousse.

Nose: A delicate bouquet combining white flowers, wild strawberries, fresh raspberries, and a subtle brioche note.

Palate: Crisp and lively on entry, with creamy bubbles and a silky texture. Red fruit (redcurrant, cherry) shines through on a structured, linear palate with vibrant acidity. The finish is long, zesty, and lightly chalky elegant and refreshing.

## VISUAL APPEARANCE

Pale pink, fine bubbles

## AT NOSE

White flowers, red berries, delicate brioche

## ON THE PALATE

Fresh and vibrant with silky texture and crisp red fruit

## FOOD PAIRINGS

This rosé Crémant stands out for its versatility perfect as an aperitif or paired with refined dishes and even desserts:

Aperitif: shrimp bites, scallop carpaccio with pomegranate, goat cheese and honey toasts

Cold starters: lobster salad, tuna tartare, sea bream ceviche with raspberry

Main dishes: herb-roasted poultry, veal tenderloin, mushroom and sun-dried tomato risotto

Exotic cuisine: vegetable samosas, chicken spring rolls, mild prawn curry

Cheese: aged ewe's milk tomme, semi-dry goat cheese

Desserts: red berry tart, pavlova, raspberry-rose macaron

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