

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JB FAU

AOP Crémant de Limoux  
White

## 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

## LOCATION

Located at 300 meters above sea level. This ideal geographical setting offers the vineyard a cool and humid climate, perfect for preserving freshness and aromatic finesse.

## TERROIR

Soil and topography: clay-limestone soils with good drainage, located on the slopes of Limoux, enhancing natural acidity and aromatic intensity.

## IN THE VINEYARD

The vines benefit from careful soil management, canopy control, and sustainable farming practices. The altitude and cool climate allow for slow ripening and good acidity retention.

## HARVEST

Grapes are harvested at optimal ripeness, often early in the morning to preserve freshness and prevent oxidation.

## WINEMAKING

Brut style (moderate dosage), vinified using the traditional method. Primary fermentation takes place in stainless steel tanks, followed by secondary fermentation in bottle. Aged on lees for 12 to 18 months. No malolactic fermentation to preserve freshness and the finesse of the bubbles.

## AGEING

Matured on fine lees in bottle (sur lattes) for 12 to 18 months before disgorgement.

## 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 yellow with light golden highlights; fine and persistent bubbles.

Nose: Elegant floral notes (linden blossom, acacia), fresh citrus (lime, grapefruit), and delicate pastry hints (brioche, croissant).

Palate: Crisp and structured attack, with elegant and creamy effervescence. A saline tension underlines a core of ripe yellow apple and pear, gently wrapped in brioche notes. The finish is long and refreshing, with citrus zest and refined bitterness.

## VISUAL APPEARANCE

Pale yellow, fine bubbles

## AT NOSE

Floral and citrus notes, light brioche nuances

## ON THE PALATE

Vibrant, fresh, creamy texture with elegant fruit and saline finish

## FOOD PAIRINGS

Ideal as an aperitif or at the table, this versatile Crémant shines with both light and refined dishes:

Aperitifs & tapas: oysters, prawns, accras, or smoked salmon toasts

Seafood & fish: sea bass ceviche with lime, tuna sashimi, seared scallops

Light creamy dishes: parmesan risotto, chicken in cream sauce, white asparagus with lemon vinaigrette

Delicate Asian cuisine: spring rolls, gyozas, light green curry – the acidity and bubbles refresh the palate and balance the flavors

Fresh cheeses: aged goat cheese, brousse with basil, soft ewe's milk cheeses

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