

\$21.95

* Suggested retail price

TERROIRS D'OCCITANIE

Mas Olivier Faugères 2019

	Product code	14113583
111	Format	12x750ml
	Listing type	SAQ Specialty by lot
ĹŎ	Status	Available
۰	Type of product	Still wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Languedoc-Roussillon
۰	Appellation	Faugères
۹	Classification	Not applicable
#*	Varietal(s)	Carignan 40 %
	Varietal(s)	Grenache 30 %
#*	Varietal(s)	Syrah 30 %
%	Alcohol percentage	13.5%
- Contraction of the second se	Colour	Red
۵	Sugar	Dry
a.	Sugar content	1.8
-	Closure type	Cork
1	À boire	ready to drink

ABOUT THIS WINERY

After the French Revolution, Faugères began to grow vines. In the 19th century, the quality of the brandy produced was such that it was given the name of Fine de Faugères.

Facing the sea and dominating the coastline, the Pays de Faugères enjoys a Mediterranean climate with plenty of sunshine and heavy rainfall in the spring and fall. The main grape varieties are Mourvèdre, Syrah, Grenache, Cinsault and Carignan.

PRODUCT NOTES

The majority of the wine is made with carbonic maceration (Syrah, Carignan) and with a long vatting for the Grenache. A part of the wine (40%) is aged 6 to 8 months in oak barrels. On the nose, blackcurrant and ripe cherry mingle with delicate woody notes and spices. The mouth is supple. From then on, the red fruits invade the palate while keeping very silky tannins. The finish reveals a nice length.

NICOLAS TREILHOU (514) 668-6989 Sales Director - Montreal ALPHONSE LEPAGE (418) 580-6762 Québec, Saguenay, Bas-Saint-Laurent, Côtes-Nord ALAIN PROVOST (514) 882-8667 South-Shore, Lanaudière, Mauricie GUY BOURBONNIÈRE (819) 421-1482



LES CRUS FAUGERES