





















TERROIRS D'OCCITANIE

Mas Olivier Faugères 2019

\$18.30

* Suggested retail price

	Product code	12561163
	Licensee price	\$15.88
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Languedoc-Roussillon
	Appellation	Faugères
	Classification	Not applicable
	Varietal(s)	Carignan 40 %
	Varietal(s)	Grenache 30 %
	Varietal(s)	Syrah 30 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Sugar content	1.8
	Closure type	Cork
	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.


LES CRUS FAUGÈRES
D.O.M.G.



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