



AOP Faugères Blanc

« Cairn »

Fresh, fruity and round.

This wine is elaborated from three expressive grape varieties that fully reveal the potential of these Languedoc terroirs.

Terroir

Surface area: 1 hectare

Grape varieties: 33 % Roussane, 33 % Vermentino and 33 % Grenache Blanc

Soils: brown schist

Yield: 16hl/ha

The grapes are derived from young vines planted in 2008 in the upper part of the village of Liquiere at an altitude of 200 to 350 metres. The vineyard is strung up on poles. Its high density (7,500 vinestock/ha) favours the growth of foliage and deep roots, thereby producing concentrated grapes.

Winemaking

Handpicked harvest including sorting at the parcel.

Direct pressing.

Alcoholic fermentation in barrels between 14 and 20°C.

Each variety is harvested at optimum maturity and aged separately. After a cold settling in vats, the fermentation is carried out in barrels at a low temperature in order for it to last longer, thereby conserving the juice's fruity flavours.

Maturing

Eight months in barrels already used twice before. Maturing on less with stirring once a week.

No racking. Blending just before bottling.



These wines are marketed by

Sarl Pierre Gaillard

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