



## AOP Faugères

### « Transhumance »

*Rich, harmonious and full-bodied.*

*This wine is the combination of three expressive grape varieties revealing the potential of the terroirs of Languedoc.*

### Terroir

**Surface area: 5 hectares.**

**Grape varieties: 55 % Syrah,  
35 % Grenache noir, 10 % Mourvèdre.**

**Soils: Brown schist.**

**Yield: 30 hl/ha.**

Situated in the lowest foothills on the southern side of the Massif Central and overlooking the plain of Béziers, the vineyard of Faugères extends across a soil of brown schist and benefits, thanks to its altitude, from a micro-climate, much more moderate than in the plain. As a result, the wines elaborated in this area are fresher and well-balanced. The estate is situated on soils with steep slopes where the vine is planted at a high density (7 500 rootstock/ha).

### Winemaking

**Handpicked harvest.**

**Total destemming.**

**Before fermentation, a cold maceration for 4 to 5 days.**

**An alcoholic fermentation at 25 °C with cap punching and pumping over three times a day.**

**A hot maceration is carried out after fermentation.**

The uneven terrain needs to be taken into account to ensure that each parcel is harvested at optimum maturity. This is why

they are made into wine separately in small vats (50 to 70 hl/ha). The winemaking is traditional and is aimed at extracting and keeping the color all the while developing fresh fruit aromas. The hot maceration after fermentation helps to extract the most polymerized tannins and offers further body to the structure on the finish.

### Maturing

**14 months in barrels (25 % new) for the Syrah, Mourvèdre and Grenache wines with the most structure and in vats for the other wines.**

TASTING NOTES : Strong, rich, concentrated and still very well-balanced. Can be consumed early, however worth ageing as it will become more harmonious and refined.

These wines are marketed by

**Sarl Pierre Gaillard**

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