



MAS OLIVIER ESPRIT NATURE FAUGERES

Les Crus Faugères

France - Languedoc-Roussillon - Faugères

ABOUT LES CRUS FAUGERES

Les Crus Faugères is located in the heart of the Faugères Appellation, in the Languedoc Roussillon. This is a major player in the area as the Cave is acting as the only cave cooperative. They manage 900 hectares (2,223 acres) of vineyards out of the 2,000 hectares (4,940 acres) of Faugeres planted. Let's say that 1 bottle of Faugeres out of 2 is made in this cellar.

Faugeres was recognized as an exclusive quality terroir in 1955 when it was classified as VDQS (Vin De Qualité Supérieure).

Because of the specific soil type and the uniqueness of the terroir, Faugeres became its own AOC in 1982.

ABOUT THE WINE

This limited "cuvée" is the outcome of a terroir and the commitment to organic farming. A handful of winegrowers driven by the same desires and passion: protecting the environment, the well-being of future generations and the fair compensation of the meticulous hard work all year long.

A beautiful pale golden color with green tints, it expresses orange zest and toffee aromas on the nose. In the mouth, pleasant flavors of orange blossoms are accompanied by a wonderful minerality coming from the schist soils. The lingering finish is fresh, juicy and soft, an elegant balance of structure and intensity.



Appellation	Faugères
Varietal(s)	60% Roussanne and 40% Marsanne
Age of vines	Average 20 years
Agricultural practices	Organic
Vinification	Early morning hand harvest to keep the natural freshness of the grapes. Direct pressing and juice clarification by means of flotation. Fermentation process under monitored temperature before the wine is put into barrels for maturing. Ageing on fine lees in new French oak barrels for at least 5 months, stirred regularly with care.
Soil Type	Schist
Food pairing	Fish terrine, asparagus, chicken dishes.
Size	6/750ml
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