



MAS OLIVIER EXPRESSION 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

The wine is produced from a unique plot nested in hilltops, at 400 meters above sea level. Each variety is harvested separately on different dates to ensure the best quality and the perfect homogeneous blend "expression" of the AOP Faugères terroir.

Dark color with a deep purple hue. Intense nose with ripe red berries notes which reveals after breathing herbal notes of pepper, incense, cardamom and chili. It is a well-structured wine with powerful and fine tannins.

Appellation	Faugères
Varietal(s)	70% Syrah, 20% Grenache and 10% Mourvedre
Age of vines	Average 50 years
Vinification	Grapes are destemmed with a strict control throughout the entire process. Carbonic maceration for the Syrah and long vatting for the Grenache & Mourvèdre. Pumping-over the juices daily and tub changing for soft and superb extractions until we reach the optimum vinification. Ageing in French Oak barrels for 12 months.
Soil Type	Schist
Food pairing	Roasted rib of beef with porcini mushrooms. Game dishes with candied turnips, cheese.
Size	6/750ml
UPC	7 84585 02874 0

