

Baron Ermengaud Faugeres Rouge

Les Crus Faugeres (Ermengaud / Mas Olivier)

France - Languedoc-Roussillon - Faugeres

The Baron Ermengaud cuvée is named after the lord Ermengaud de Fouzilhon. In the 12 century, the Lord gave land, which was located in Laurens Village, to monks, who built a monastic barn. The monks (Benedictine and then Cistercian) used to cultivate the vineyards, using techniques that were quite wise and modern at the time. The people of Laurens enjoyed and benefited from learning their methods.

This Faugeres is dark red with shades of black cherry. A large complexity of aromas allows us to savor a mix of sun fruits and spices. This powerful and full-bodied wine, with a deep consistency, offers an intensity of ripe fruits. It has a long, rich palate on velvety tannins with raised hints of pepper.

Specifications

Appellation	Faugeres
Wine Type	Red
Varietals	80% Syrah, 10% Grenache, 5%, Mourvèdre and 5% Carignan
Age of Vines	15-45 years old
Soil type	100% Schist
Vinification	Harvested by hand. Syrah vinified with carbonic maceration at 30-33°C for 10 to 12 days. End of alcoholic fermentation at 20-25°C.
Production	2,500 (9-liter cases)
Pairings	Roast saddle of lamb with juniper berries; peppered venison with pears.



Codes, Weights and Measures

UPC	7 84585 02677 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02677 4
Case Weight	39
Cases/Pallet	55
Layers/Pallet	11
ABV	14.10%
SRP	\$ 25.99 USD 750mL Bottle

Reviews and News

2019 Baron Ermengaud Faugeres - 94 PTS - W&S

