



BARON ERMENGAUD 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

Dark red with shades of black cherry. There is a large complexity of aromas with a combination of sun fruits and scents of spices. A deep consistency, powerful and full-bodied wine offering an intensity of ripe fruits. It has a long and rich palate on velvety tannins with raising hints of pepper.

The cuvée is named after the lord Ermengaud de Fouzilhon who gave lands which were located on Laurens village in 12th century to the monks who built a monastic barn. The monks (Benedictine and then Cistercian) used to cultivate the vineyards there with really wise and modern at that time methods which allows Laurens people to enjoy from this teaching.



Appellation	Faugères
Varietal(s)	80% Syrah, 10% Grenache, 5%, Mourvèdre and 5% Carignan
Age of vines	15 - 45 years old
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.
Soil Type	Schist
Food pairing	Roast saddle of lamb with juniper berries, peppered venison with pears.
Size	12/750ml
UPC	7 84585 02677 7