



## BARON ERMENGAUD FAUGERES BLANC

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 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.

Shiny gold the wine is lively and crisp, with medium-bodied notes of melon, citrus blossom and flowers. Perfectly balanced between richness, fruitiness and freshness.



Appellation	Faugères
Varietal(s)	50% Roussanne, 20% Marsanne, 20% Vermentino and 10% Grenache Blanc
Age of vines	Average 20 years
Vinification	Vinification was done in concrete tanks at low temperature, then followed by ML fermentation. 30 % of the blend is aged in new French oak barrels of 225 liters. Wine was slightly filtered before bottling.
Soil Type	Schist
Food pairing	Excellent with seafood (scallops and fish) as well as poultry (chicken and turkey)
Size	12/750ml
UPC	7 84585 02877 1