

Mas Olivier Faugeres Blanc Esprit Nature Organic

Les Crus Faugeres (Ermengaud / Mas Olivier)

France - Languedoc-Roussillon - Faugeres

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 & 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 terroir. The lingering finish is fresh, juicy and soft, an elegant balance of structure and intensity.

Specifications	
Appellation	Faugeres
Wine Type	White
Varietals	60% Roussanne and 40% Marsanne
Age of Vines	Average 20 years
Agricultural Practices	Organic
Soil type	Schist
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.
Production	1,440 (9-liter cases)
Pairings	Fish terrine, asparagus, chicken dishes.



Codes, Weights and Measures	
UPC	7 84585 02875 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02875 4
Case Weight	20
Cases/Pallet	96
Layers/Pallet	12

ABV	14%
SRP	\$ 29.99 USD 750mL Bottle

Reviews and News
2021 Mas Olivier Faugeres Blanc Esprit Nature - 3.5 Stars - WP