

Baron Ermengaud Faugeres Blanc

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.

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.

| Specifications | |
|------------------------|--|
| Appellation | Faugeres |
| Wine Type | White |
| Varietals | 50% Roussanne, 20% Marsanne, 20% Vermentino and 10% Grenache Blanc |
| Age of Vines | Average 20 years |
| Agricultural Practices | Sustainable |
| Soil type | Schist |
| Vinification | Vinification was done in concrete tanks at low temperature, then followed by ML fermentation. After vinification, 30 % of the blend is aged in new French oak barrels of 225 liters. Wine was slightly filtered before bottling. |
| Production | 5,000 (9-liter cases) |
| Pairings | Excellent with seafood (scallops and fish) as well as poultry (chicken and turkey) |



| Codes, Weights and Measures | |
|-----------------------------|------------------------------|
| UPC | 7 84585 02877 1 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02877 8 |
| Case Weight | 39 |
| Cases/Pallet | 55 |
| Layers/Pallet | 11 |
| ABV | 13% |
| SRP | \$ 25.99 USD 750mL Bottle |