

Baron Ermengaud Faugeres Rosé

Les Crus Faugeres (Ermengaud / Mas Olivier)

France - Languedoc-Roussillon - Faugeres

The Baron Ermengaud 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.

A beautiful rose petal robe. The nose is elegant and expressive with floral notes first (orange blossom, peaches), then spicy marks (ginger, white pepper). This is an invitation to spring time... On the palate, this rosé wine is delicate.



Specifications

Appellation	Faugeres
Wine Type	Rosé
Varietals	60% Grenache and 40% Cinsault
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Certifications	
Soil type	Schist
Vinification	After destemming and direct pressing, the juice was fermented at low temperature until dry and then blended post fermentation. No oak.
Production	5,000 (9-liter cases)
Pairings	as an aperitif with your friends or paired with subtly spiced dishes Indian, Thai or South East Asia

Codes, Weights and Measures

UPC	7 84585 02878 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02878 5
Case Weight	39
Cases/Pallet	55
Layers/Pallet	11
ABV	13.00%
SRP	\$ 25.99 USD 750mL Bottle

