

Mas Olivier Faugeres Rosé Expression

Les Crus Faugeres (Ermengaud / Mas Olivier)

France - Languedoc-Roussillon - Faugeres

Pretty dark rosé. Ripe red fruits and tangerine aromas light dessert spices tones . Gently chewy and focused on the palate, bitter cherry and raspberry flavors, sweet edge. Lingers on the finish, which features floral notes and red jammy fruits.

Specifications	
Appellation	Faugeres
Wine Type	Rosé
Varietals	50% Mourvedre, 30% Carignan and 20% Grenache
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Certifications	
Soil type	Schist
Vinification	Bled rosé obtained from Mourvèdre blended to Carignan (for acidity consistency and the terroir flavor) adding a little Grenache directly pressed. Fermentation in vats with monitored temperature and regular stirring of the lees for the roundness of the wine. In order to bring complexity to the finished Rosé without excessive oak flavor placed in barrels after a white wine fermentation to achieve a well-structured and fine wine after ageing.
Production	250 (9-liter cases)



Codes, Weights and Measures	
UPC	7 84585 02876 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02876 1
Case Weight	23
Cases/Pallet	115
Layers/Pallet	23
ABV	12.50%
SRP	\$ 32.99 USD 750mL Bottle