

Mas Olivier Faugeres Rouge Expression

Les Crus Faugeres (Ermengaud / Mas Olivier)

France - Languedoc-Roussillon - Faugeres

The wine is produced from a unique plot nested in hilltops, at 400 meters above sea level on rich schist soils. The grapes are selected with love and great care (optimum maturity checks and berry tasting before the hand harvest). Each variety is harvested separately on different dates to ensure the best quality and the perfect homogeneous blend “expression” of the AOP Faugères terroir.

Dark color with a deep purple hue. Intense nose with ripe red berries notes which reveals after breathing herbal notes of pepper, incense, cardamom and chili. It is a well-structured wine with powerful and fine tannins.

Specifications	
Appellation	Faugeres
Wine Type	Red
Varietals	70% Syrah, 20% Grenache and 10% Mourvedre
Age of Vines	Average 50 years
Agricultural Practices	Sustainable
Soil type	Schist
Vinification	Grapes are destemmed with a strict control throughout the entire process. Carbonic maceration for the Syrah and long vatting for the Grenache & Mourvèdre. > Pumping-over the juices daily and tub changing for soft and superb extractions until we reach the optimum vinification. Ageing in French Oak barrels for 12 months.
Production	1,760 (9-liter cases)
Pairings	Roasted rib of beef with porcini mushrooms. Game dishes with candied turnips, cheese.



Codes, Weights and Measures	
UPC	7 84585 02874 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02874 7
Case Weight	23
Cases/Pallet	96
Layers/Pallet	12
ABV	14%

SRP	\$ 37.99 USD 750mL Bottle
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