



Terroir : well drained and heat-retaining schist-soil slopes

Altitude : 150 to 350 meters

Production : 3000 cases

Blends : 50% Cinsault ; 35% Mourvèdre ; 15% Grenache

2016 Harvest: Hand-picked harvest; transferred to winery in small crates to enhance quality; hand sorted in the cellar. The Cinsault was picked first in the first days of September, followed by the Grenache and the Mourvèdre for the Rosé 1 week later. (The Grenache and Mourvèdre for the reds was picked 2-3 weeks later.)

Vinification : 90% of the grapes are directly pressed. 10% is attained by "saignée" for each variety. After cold settling the juice slowly ferments in tank at between 14 and 19° C. Malolactic fermentation is blocked to enhance freshness. The varieties are assembled in December.

Aging : 5 months in stainless steel tanks. Bottled in mid-February.

Tasting notes : Ample, intense and refreshing with vivid raspberry and red currant and pomegranate flavors. 2016 was an outstanding vintage in Faugeres, but the production level was well below the norm due to lack of rain over the summer. On the plus side, the aromatic and flavor expression is extraordinary.