



COMBE ESCURE

LES CRUS FAUGÈRES RED – 2014

Deep garnet-red color. Expressive nose with toasty aromas and hints of pepper and vanilla. Well-balanced with pure, soft and controlled tannins.

APPELLATION	Faugères AOC
VARIETALS	40% Carignan, 30% Grenache, 30% Syrah
SOIL TYPE	Schist
ELEVATION	984 feet
VINE AGE	40 years
VINEYARD area	618 acres
PRODUCTION	13,000 btls - 1,083 cases/year
FOOD PAIRING	Red meat, creamy dishes, cheese.
VINIFICATION	Harvested by hand and machine. Carbonic maceration for Syrah and Carignan. Fermentation at 82°F for 3 weeks in epoxy-lined cement tanks. 1/3 of the blend is aged for 6-8 months in French oak barrels.

LES CRUS FAUGÈRES

COUNTRY	France
REGION	Languedoc-Roussillon
APPELLATIONS	Faugères AOC
CLIMATE	100% schist soils are located on the foothills of the Cévennes mountain range, facing south. The vines benefit from maximum sun and cool summer nights.
FOUNDED	1959
FARMING	Agriculture raisonnée
WEBSITE	www.les-crus-faugeres.fr

Sometimes cooperatives do not receive the respect that they deserve, but there are certainly more than a few in France that buck this trend.

Les Crus Faugères is one of these exceptions and a visit to their vineyards in the high hills of Faugères reveals a dedicated band of winemakers. The region has been on the forefront of the Languedoc resurgence over the years and these wines are testament to its growing international recognition.

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