



# PARFUM DE SCHISTES

## LES CRUS FAUGÈRES RED – 2014

This red has a dark, shimmering color and an intense nose of Povençal herbs. It reveals a rich structure of spice and cocoa. spicy notes and cocoa. Persistent, yet controlled tannins and mineral notes.

<b>APPELLATION</b>	Faugères AOC
<b>VARIETALS</b>	80% Syrah, 20% Grenache
<b>SOIL TYPE</b>	Schist
<b>ELEVATION</b>	984 feet
<b>VINE AGE</b>	40 years
<b>VINEYARD AREA</b>	2,965 acres
<b>PRODUCTION</b>	55,000 btls - 4,583 cases/year
<b>FOOD PAIRING</b>	Braised beef, Filet Mignon, Pork Tenderloin.
<b>VINIFICATION</b>	Harvested by hand. Maceration for 3 weeks in cement tanks. Carbonic maceration for the Syrah. Fermentation at 82°F for 3 weeks in epoxy-lined cement tanks. Then cellared for one year.
<b>AWARDS</b>	2 Stars from Guide Hachette 2017

## LES CRUS FAUGÈRES

<b>COUNTRY</b>	France
<b>REGION</b>	Languedoc-Roussillon
<b>APPELLATIONS</b>	Faugères AOC
<b>CLIMATE</b>	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.
<b>FOUNDED</b>	1959
<b>FARMING</b>	Agriculture raisonnée
<b>WEBSITE</b>	<a href="http://www.les-crus-faugeres.fr">www.les-crus-faugeres.fr</a>

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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