



PARFUM DE SCHISTES

LES CRUS FAUGÈRES WHITE – 2016

Subtle, fresh citrus and jasmine notes on the nose. A nearly golden color. Lengthy hints of pear and peach on the palate.

APPELLATION	Faugères AOC
VARIETALS	60% Roussanne, 30% Marsanne, 10% Grenache
SOIL TYPE	Schist
ELEVATION	984 feet
VINE AGE	15-20 years
PRODUCTION	12,000 btls - 1,000 cases/year
FOOD PAIRING	Paella, Smoke salmon tagliatelle, Roast chicken and Soft cheeses.
VINIFICATION	Vinification at low temperature. 30% of blend aged in new 300-liter, 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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