INSOUMIS
FAUGÈRES ROSÉ

CERTIFIÉ PAR FR-BIO-01 AGRICULTURE FRANCE

VIN ISSU DE RAISINS EN BIODYNAMIE

TASTING NOTES

This charming wine comes from very old vines planted high up on the steep hillsides of La Liquière. It is very pale pink with salmon hints, discreet on the nose and fruity on the palate.

TERROIR, HARVESTING & WINEMAKING

Type of soils : Schist
Average parcel altitude : 330 metres
Grape varieties : 40% Syrah, 60% Grenache
Average yield : 30 hl/ha
Harvested by hand, sorted and fully de-stemmed
Separate vinification of parcels
Vats are temperature controlled by a cooling system
Pneumatic pressing
Ageing in vat

FOOD & WINE PAIRING

Ideal for outdoor summer drinks. Also a great year-round match with salads and puff pastry appetizers.

MAS ONÉSIME

MAS ONÉSIME - OLIVIER VILLANEUVA - VIGNERON
4 chemin de la crouzette - Hameau de La Liquière - 34480 Cabrerolles - France
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INSOUMIS
PAYS D'OC

CERTIFIÉ PAR FR-BIO-01
AGRICULTURE FRANCE

TASTING NOTES

With its bright, pale-yellow hue with green tints, deep and distinctive aromas and notes of white flowers and walnut, this is a Chardonnay that excites the senses! Its freshness preserves its subtle, delicate character. This is a silky, easy-to-drink and extremely delicate wine.

TERROIR, HARVESTING & WINEMAKING

Type of soils : Clay-limestone
Average parcel altitude : 150 metres
Grape variety : 100% Chardonnay
Average yield : 60 hl/ha
Harvested by hand, sorted and fully de-stemmed
Separate vinification of parcels
Vats are temperature controlled by a cooling system
Pneumatic pressing
Ageing in vat

FOOD & WINE PAIRING

The perfect accompaniment for a wide variety of starters as well as vegetable tarts, baked fish dishes and goat's cheese.

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LE SILLON
FAUGÈRES BLANC

CERTIFIÉ PAR FR-BIO-01
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TASTING NOTES

Marsanne makes up the backbone of this lovely bright wine with golden tints.
The nose is dominated by notes of spices (cumin, curry), fresh lime and candied citrus.
The palate is fleshy and complex with an assumed maturity.

TERROIR, HARVESTING & WINEMAKING

Type of soils : Schist
Average parcel altitude : 250 metres
Grape varieties : 60% Marsanne, 40% Roussanne
Average yield : 30 hl/ha
Harvested by hand, sorted and fully de-stemmed
Separate vinification of parcels
Vats are temperature controlled by a cooling system
Pneumatic pressing
Ageing in vat

FOOD & WINE PAIRING

Caesar salad, gambas a la plancha, cheese raclette, roast capon, baked quail, old Comté or Mont d'Or cheeses.

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JOUR FRUIT
FAUGÈRES

CERTIFIÉ PAR FR-BIO-01
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TASTING NOTES

In biodynamics, we talk about Fruit Days when the moon passes in front of the fire constellations (Aries, Leo and Sagittarius). It is on Fruit Days that the wine reaches its aromatic best. To capture this expression, the wine is drawn off on a Fruit Day.
The nose of this wine is clean and pleasant, dominated by notes of fresh red fruit (raspberries, strawberries, etc.). The palate is luscious, fresh and modern in style.

TERROIR, HARVESTING & WINEMAKING

Type of soils : Schist
Average parcel altitude : 250 metres
Grape varieties : 55% Cinsault, 45% Syrah Noir
Average yield : 30 hl/ha
Harvested by hand, sorted and fully de-stemmed
Grapes received by gravity
Separate vinification of parcels
Vats are temperature controlled by a cooling system
Punching of the cap
8-10 days maceration period
Pneumatic pressing
Ageing in vat to preserve a fresh and crispy profile

FOOD & WINE PAIRING

Finger food, sardine rillettes, platter of charcuterie, hummus, beef carpaccio, spaghetti bolognaise, a bacon omelette, cheese quiche.

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LE CINSAULT
VIN DE FRANCE

CERTIFIÉ PAR FR-BIO-01
AGRICULTURE FRANCE

TASTING NOTES

This wine honours the Cinsault. This Mediterranean grape variety produces a soft, luscious and easy-to-drink wine. Fresh raspberry coulis and grey pepper mingle in the bouquet of aromas, delicately set off by a hint of thyme blossom... from Faugères.

TERROIR, HARVESTING & WINEMAKING

Commune of Cabrerolles - Hamlet of La Liquière
Type of soils : Schist
Average parcel altitude : 230 metres
Grape variety : 100% Cinsault
Average yield : 25hl/ha
Harvested by hand, sorted and fully de-stemmed
Separate vinification of parcels
Vats are temperature controlled by a cooling system
14 days maceration
Ageing in vat to preserve a fresh and crispy profile

FOOD & WINE PAIRING

Mediterranean cuisine, ratatouille, lamb with rosemary, marinated vegetables and grilled fish.

MAS ONÉSIME

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INSOUMIS
FAUGÈRES ROUGE

CERTIFIÉ PAR FR-BIO-01 AGRICULTURE FRANCE

VIN ISSU DE RAISINS EN BIODYNAMIE

TASTING NOTES

A lovely, easy-drinking wine with a nice crispness and a smooth structure. Dark appearance with garnet tints and an expressive nose of red fruit. Its supple and fresh character on the palate will prove hard to resist.

TERROIR, HARVESTING & WINEMAKING

Type of soils : Schist
Average parcel altitude : 330 metres
Grape varieties : 35% Cinsault, 25% Carignan, 20% Grenache, 20% Syrah
Average yield: 30 hl/ha
Harvested by hand, sorted and fully de-stemmed
Grapes received by gravity
Separate vinification of parcels
Vats are temperature controlled by a cooling system
Punching of the cap
18-22 days maceration period
Pneumatic pressing
Ageing in vat

FOOD & WINE PAIRING

This wine's freshness and intense aromas make it the perfect partner for a platter of charcuterie. Its rich flavours and discreet tannins also work well with grilled and roasted meats.

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LE SILLON
FAUGÈRES ROUGE

CERTIFIÉ PAR FR-BIO-01
AGRICULTURE FRANCE

TASTING NOTES

All the richness of this wine is expressed by its magnificent dark colour with bright tones. The Grenache brings aromas of spicy candied fruit. Smooth, full and well-balanced on the palate. The Carignan adds a touch of freshness whilst the low-yield Syrah brings the aromatic complexity that makes this wine so generous.

TERROIR, HARVESTING & WINEMAKING

Type of soils : Schist
Average parcel altitude : 330-360 metres
Grape varieties : 70% Grenache, 10% Carignan, 10% Syrah, 10% Mourvèdre
Average yield : 25 hl/ha
Harvested by hand, sorted and fully de-stemmed
Separate vinification of parcels
Vats are temperature controlled by a cooling system
20-25 days maceration period
Pneumatic pressing
Ageing in vats

FOOD & WINE PAIRING

This powerful, well-balanced wine is the ideal partner for many dishes including a shoulder of lamb with thyme, pigeon with grapes, meats in sauce and sweet-savoury combinations such as rabbit with prunes.

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PARADIS CACHÉ
FAUGÈRES

CERTIFIÉ PAR FR-BIO-01
AGRICULTURE FRANCE

TASTING NOTES

This is the domaine's flagship wine. Subtly oaked and ruby-coloured with bright purple tinges. On the nose, the wine is an explosion of wild berries. The finish is lovely and full, with aromas of pears and chocolate. The schist soil shows through in this wine's minerality and outstanding balance.

TERROIR, HARVESTING & WINEMAKING

Type of soils : Schist
Average parcel altitude : 330-360 metres
Grape varieties : 50% Mourvèdre, 35% Carignan, 15% Grenache
Average yield : 35 hl/ha
Harvested by hand, sorted and fully de-stemmed
Separate vinification of parcels
Vats are temperature controlled by a cooling system
24-28 days maceration period
Pneumatic pressing
12 months ageing in barrels

FOOD & WINE PAIRING

The ideal partner with stewed beef cheeks or simply with a rib-eye steak grilled on vine shoot embers. Its character is bold enough to take on even the strongest and tastiest of dishes.

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