



AOP Faugères

« Parole de Berger »

Strong, elegant, complex and fresh.

Made from schist-laden soils, it offers the best expression of our terroir and of our expertise.

Terroir

Grape varieties: 80 % Syrah and 20 % Grenache noir.

Soils: Brown schist.

Yield: 30 hl/ha.

Most of the wines used in this blend come from an isolated hillside, situated on the upper part of the village of la Liquière (between 200 and 350 m in altitude) facing directly east.

The grapes mature slowly but surely, thanks to these conditions, thereby producing a rich and well-balanced wine.

Winemaking

Handpicked harvest with sorting at the parcel.

Total destemming.

Before fermentation, cold maceration for 4 to 5 days.

After fermentation, a maceration at 30 °C.

Malolactic fermentation in barrels.

Each parcel is vinified separately in small vats in view of revealing the special characteristics of each of them. Cap punching and pumping over is carried

out three times a day during the alcoholic fermentation

Once the sugars have been transformed, a hot maceration is carried out after the fermentation to add fat and to round off the tannic structure. Devatting is guided by daily tastings. The total maceration generally lasts 3 to 4 weeks.

Maturing

12 months in 100 % fine oak from Allier and Nevers.

30 % in new oak. Then 6 months in bottles before being marketed. Racking every 6 months.

Once the maturing is completed, we select the best barrels from our cellar for this wine.

These wines are marketed by

Sarl Pierre Gaillard

La gare 34480 Laurens

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