



Les Raisins de la Colère



AOP Faugères



Geographical Origin: North of Beziers, on a marble massif

Terroir: Exclusively made of schist on the highest parcels (over 500 metres).

Vineyard management: Cordon de Royat for Syrah (80%) and Mourvèdre (20%) at 40cm from the ground to increase maturity of the grapes.

Vinification: full destemming of the grapes. Cryomaceration of 5 to 8 weeks below 5 degrees in wide Burgundy vats to optimize colour extraction and aromatic strength. Last week of alcoholic fermentation in new French oak demi-muids (500L barrels). Ageing 12 months in new oak barrels.

Production: 2000 to 5000 bottles, all numbered.

Tasting notes: Red bigarreau colour of striking intensity. Nose of black fruits (blackberry, blackcurrant) with floral notes. Retro-olfaction with notes of liquorice typical of Syrah, graphite and hot stones.

Beyond the tannic structure obtained by the Syrah and Mourvèdre, the balance between alcohol and freshness is put in evidence together with the silkiness and roundness of the tannins.

With an exceptional capacity of ageing, this Cru is characterised by an aerial power, very characteristic of high altitude vineyard rooted on schists soils.

Serving: at 18 degree with rack of lamb, roasted pigs, games.

Optimal tasting period: within 3 to 8 years.

Ageing potential: 15 to 20 years