

FAUGÈRES: CHÂTEAU DES ESTANILLES ROUGE GRANDE CUVÉE

Style

Red, Dry, Full-bodied

Region

Languedoc Roussillon

Wine Maker

Michel & Sophie Louison.

Appellation

Faugères, in the village of Lenthéric, between the valley of the River Orb and the plain of Béziers.

Cépage

Almost entirely from Syrah with a theoretical soupçon of Grenache Noir.

Tasting Note

A dense and powerful Vin de Garde with an impressive structure of tannins and thick black fruit flavours.

Serve with

With hearty red meat dishes.

Cellarage

Approachable now (if decanted) but will age well for a further five + years.

Vinification

Low yields (circa 35 hl/ha) of hand-harvested grapes are pressed then fermented in stainless steel vats. After a long cuvaison, of around 40 days, the wine is raked into oak barrels for a 12-month élevage prior to bottling.

History

Father and daughter team, Michel and Sophie Louison, are widely accredited with being among the elite of Faugères producers and their wines continually receive critical acclaim. Michel came to the area in the mid-1970s and today he farms 35 hectares in four separate parcels. Daughter Sophie, a jeune agricultrice joined Michel in 1999 after completing her studies in oenology. A distinctive soil of friable, red schist imparts an expressive minerality to the domaine's complex and full-bodied wines. After many years campaigning for full Appellation Contrôlée status for his white wines, Michel's efforts were finally rewarded in 2004 when Faugères Blanc was officially recognised.

