

FAUGÈRES: CHÂTEAU DES ESTANILLES ROUGE CUVÉE TRADITION

Style

Red, Dry, Medium-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

A blend of all five permitted grape varieties: Mourvèdre, Grenache Noir, Cinsault, Syrah and Carignan.

Tasting Note

A spicy, mid-weight red with juicy garrigue fruit flavours.

Serve with

Poultry, pork or barbecued meats.

Cellarage

Drinks well from release but will support a further 3-5 years' bottle age.

Vinification

Local staples, Grenache, Carignan and Cinsault are vinified together in stainless steel vats. The later-ripening Syrah and Mourvèdre are vinified separately prior to a skilful assemblage to produce the finished wine.

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.

