

Cuvée Sainte Madeleine - Faugères

France | Languedoc

Art. Nr. 40952

Wine Description

With a dark ruby colour, Faugères runs into the glass. Its smell impresses with the scent of the warm south. The aromatic spectrum reveals itself very soft, direct and pleasant. The palate reveals itself powerful, insanely elegant with velvety body. Red fruits make themselves felt along with pleasingly lively, spicy notes. The mouthfeel is a successful combination of power and finesse.

Region Description

Now part of the Occitanie region, the Languedoc-Roussillon area, popularly known as the Languedoc, is the central region of the south of France; it includes the western Mediterranean coast of France, stretching from the Rhone valley in the east, to the Spanish border in the south-west.

Faugères is an appellation in the Languedoc-Roussillon region in southern France. Although it also covers white and rosé wines, the appellation is best known for its rich, ripe red wines. Made from the classic Rhône grape varieties of Syrah, Grenache and Mourvèdre, as well as the more Mediterranean Cinsaut and Lladoner Pelut. The appellation covers the southern slopes of a series of hills just a few kilometres from the coast. The town of Faugères forms the centre of the area, which extends over 10 km from east to west.

Food Pairing:

Goes well with steak, ratatouille, mushroom pan.

TECHNICAL DATA

VINTAGE:	2019	COUNTRY:	France
REGION:	Languedoc	VOLUME:	0,75 L
WINE TYPE:	Red wine	VARIETAL:	Cuvée
SERVING TEMP:	room temperature	ALLERGENS:	contains sulfites
AGING POTENTIAL:	to 2025		

