

*Les Amants
de la Vigneronne*

à Faugères



De Chair et de Sang 2008

Grape varieties : Mourvèdre 60%, Grenache 40%.

Soil : Schist Harvest : by hand.

Yield : 25 hectolitres per hectare.

Vinification : Long and traditional maceration. Eighteen month maturing in second hand oak barrels.

Tasting notes : Purple colour. Mineral nose with a hint of vanilla. Full bodied wine with aroma of red fruits, white pepper and cocoa. Intense aromatic tenacity.

Matching with food : Full-flavoured cooking. Lamb meat with garlic and grilled pork meat.

Decante the wine and serve between 16° and 18°.



AOC Faugères
14%Vol 75 cl

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