

*Les Amants  
de la Vigneronne*

*à Faugères*

## **Fine Faugeres 2000** **XO**

The « Fine de Faugères » was born in the 19th century. It received the « appellation réglementée » and became very popular through the first half of the 20th century.

It disappeared at the beginning of the eighties but has been distilled again since the 2000 harvest.

Matured for 8 years in oak barrel, this amber-coloured brandy offers a toasted bread and roasting nose.

Keep away from light.

Serve at room temperature.



Fine Faugères  
40%Vol 50 cl

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