

*Les Amants
de la Vigneronne*

à Faugères



Le Rouge aux Lèvres 2008

Grape varieties : Grenache 60 %, Syrah 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 : Dark colour. Fruity nose with a hint of cherry nuts. Meaty wine with aroma of liquorice and a hint of spices, red fruits and chocolate.

Aromatic tenacity.

Matching with food : Cold meat. Mixed grill and braised meat.



AOC Faugères
14%Vol 75 cl

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