

Cuvée « L'Avant Première »

The *cuvée* « L'Avant Première » is the *cuvée* from the youngest yards of the domain. Mostly dedicated to our Asian export clients, and nearly marketed in France, it's a rare and limited *cuvée*. It's suggested as a discovery of the authentic typicity of the terroir of Faugères in its purest and freshest expression. Still under the age of seven, grapes from the planter cannot claim to *AOP Faugères* yet.



Appellation : IGP Pays d'Hérault Red wine

Terroir : Bottom of hillsides, rich schisty soils surrounded by garrigue (thyme and laurel), holm oak and arbutus

Parcels : Grand Champ and Petit Pied

Varieties : Syrah, Grenache noir and Mourvèdre

Yield : 30 to 35 hL/ha

Winemaking : Partial destemming, long maceration, no filtration before bottling.

Ageing : 12 months in Burgundy barrels. Bottled at the domain, without filtration, in oak barrels dried over 3 years and slightly heated to keep the very pure fruit.

Keeping potential : Between 5 and 10 years

Tasting notes

Nose : Smooth and well-balanced young wine, revealing smoked notes, red fruits but also peppercorn and pepper.

Mouth : Fruity palate with fine and supple tannins, a great harmony on the palate.

Wine & Food pairing : Duck shepherd's pie with rocket, provençal ratatouille, beef bourguignon, red mullet en papillote with laurel, hake curry.

Temperature : Open 1h before and serve between 15 and 16 °C



Bottled at the Field, 2 rue du Vieux Château – 34600 Faugères – France

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