

Cuvée « La Maison Jaune »

The *cuvée* « La Maison Jaune » is one of the best-known *cuvée* of the domain. It's a great *garde* wine with an intense aroma and a velvety smooth taste. Fruits aromas perfectly reflect its high terroir, facing south and surrounded by garrigue and several oak trees and almond trees.

Old Grenache vines (planted 60 years ago) blossom on their parcel named Charlot. *La Maison Jaune* is named after the colour of the Gilbert Alquier's house in Faugères.



Appellation : AOP Faugères Red wine

Terroir : Hillside, 100 % grey schisty soils, facing south

Parcels : Charlot, La Capitelle, Petit Bois

Varieties : Grenache noir, Syrah, Mourvèdre, Carignan

Yield: 20 to 25 hL/ha

Winemaking : partial demmesting, cold maceration, long vatting.

Ageing: 15 months in 20hL foudres and burgundy barrels

Keeping : 10 years at least

Tasting notes

Nose : Delicate, with black fruits aromas (cherry, blackberry and plum), spices (liquorice), garrigue (thyme), leather and empyreumatic notes (cacao).

Mouth : Silky, sharp and precise, full of fineness on juicy fruits and , with a great freshness, soft tanins and a long and tasty finish.

Wine & Food pairing : Rossini dear steaks, Chicken ballotine with spices and morilles, beef cheek with blueberry sauce and hazelnut praline, herb-marinated veak grenadine with vegetables, veal medallion with peppers, potato churros with ras el hanout.

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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