

Cuvée « Les Bastides d'Alquier »

The *cuvée* « Les Bastides d'Alquier » is a great *garde* wine where a powerful nose, quite dominating meets sensual aromas on the palate with a great intensity. « Les Bastides » is named after its cadastral parcel of old syrahs. Surrounded by woods and garrigue, mint, cistus, arbutus, corncrakes where green oak trees are abundantly present. A magical terroir, composed of syrahs planted in the early 60s by the Alquier family, from *selection massale*, coming from the Rhone Valley that reveals itself wonderfully on shale.



Appellation : AOP Faugères Red wine

Terroir : Top of hills and hillsides, in valleys south facing, schists

Parcels : La Bastide, Mas Bleu, Les Combes

Varieties : Old Syrah, Grenache noir and Mourvèdre

Yield : 20 to 25 hl/ha

Winemaking : Partial demmesting, cold maceration, long vatting.

Ageing : 18 months in 20hL foudres and Burgundy barrels

Keeping : 15 years and more, *cuvée* dedicated to ageing

Tasting notes

Nose : Warm and balanced, expressing nose of black fruits, grilled notes, cistus and cinnamon. With time, extremely subtles terciary aromas will add more complexity to this wine.

Mouth : Round and silky, with very fine supple tannins, fine harmony of licorice and smoked from schist. Great mouthfeel for a finish that reveals the garrigue surrounding our vineyards.

Wine & Food pairing : Rabbit cannelloni with old Comté sauce, Caramelized piglet back with sping onions emulsion, stuffed leg of lamb Gigot d'agneau farci in garlic and rosemary crust, fresh foie gras from Perigord grilled with roasted figs, beef raviolis with wine sauce.

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



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

T : +33 (0)4 67 23 07 89 or +33 (0)6 09 35 57 19

Mail : Contact@bardi-alquier.fr

www.bardi-alquier.fr



[bardi_alquier](https://www.instagram.com/bardi_alquier)