

Cuvée « Les Premières »

The *cuvée* « Les Premières » is the entry-level *cuvée* of the Domain. This wine is mainly composed of syrahs from low-altitude, completed by grenaches and carignans. This wine can be drunk still young with fruit-driven profile, or further aged, 5 to 10 years later.

Appellation : AOP Faugères

Type : Vin rouge

Terroir : grey schists, bottom of hillsides, rocky lands, parcels surrounded by woods and garrigue.

Parcels : Grand Champ and le Puits

Varieties : Syrah, Grenache noir, Carignan

Yield: 30 to 35 hL/ha

Winemaking : Partial demmesting, long maceration in concrete tank, light filtration before bottling.

Ageing : 12 months in french oaken burgundy barrels.

Keeping : 10 years at least



Taste notes

Nose: Warm and balanced, revealing peppercorn notes, liquorice, coffee with a beautiful minerality on aeration.

Mouth: Round and fruity, fine and supple tannins, great harmony on the palate.

Wine and Food pairing : Lamb tajine with prunes and almonds, osso bucco alla milanese, roasted poultry with pea puree, aged beef carpaccio, truffle ravioli, cooked turbot and carrots with honey, 24 months ripened Comté.

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



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