

Cuvée « Les Vignes du Puits »

The *cuvée* « Les Vignes du Puits » is a traditional blending from the Languedoc : *grenache blanc*, *marsanne* and *roussanne*. There are very few white wines within *AOP Faugères* as they represent less than 5 % of the appellation global production.

« Les Vignes du Puits » is rare and unique wine, elegant et ideal for a gastronomic catering, it's also perfectly suited for ageing.



Appellation : *AOP Faugères Blanc*

Terroir : *Grey and blue schistoses rocks, bottom of the hill, friable and aerated texture, natural grasses.*

Parcels : *Le Puits*

Varieties : *Grenache blanc, Marsanne and Roussanne*

Winemaking : *Cold fermentation, vegetal finings*

Ageing : *9 months in stainless steel tank over fine lees*

Yield : *25 hL/ha*

Keeping : *5 to 10 years*

Tasting notes

Nose : *Mediterranean aromas, both floral and spicy. Slight smoked smell that fade after opening.*

Mouth : *A tensed palate, dynamic, remarkably long. Dried and candied fruits on the finish. Nice balance between acidity and roundness. A floral finish of garrigue and dried flower.*

Wine and food pairing : *Parnish soup with roasted hazlenuts, smoked tofu Ravioles, butternut and sage saffron broth, red bean stew and seeds with garlic and chili, rice noodles with cashew sauce and green vegetables.*

Temperature : *Serve between 8 and 10 °*

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