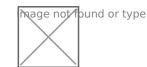
Baron Ermengaud Faugeres Blanc Les Crus Faugeres (Ermengaud / Mas Olivier) France - Languedoc-Roussillon - Faugeres

The Baron Ermengaud cuvée is named after the lord Ermengaud de Fouzilhon. In the 12 century, the Lord gave land, which was located in Laurens Village, to monks, who built a monastic barn. The monks (Benedictine and then Cistercian) used to cultivate the vineyards, using techniques that were quite wise and modern at the time. The people of Laurens enjoyed and benefited from learning their methods.



Shiny gold the wine is lively and crisp, with medium-bodied notes of melon, citrus blossom and flowers. Perfectly balanced between richness, fruitiness and freshness.

Specifications

Appellation Faugeres
Wine Type White

Varietals 50% Roussanne, 20% Marsanne, 20% Vermentino and 10% Grenache

Blanc

Age of Vines Average 20 years

Agricultural Practices Sustainable

Soil type Schist

Vinification was done in concrete tanks at low temperature,

then followed by ML fermentation.

Vinification After vinification,

30 % of the blend is aged in new French oak barrels of 225

liters.

Wine was slightly filtered before bottling.

Production 5,000 (9-liter cases)

style="vertical-align: inherit;">Excellent with seafood

Pairings (scallops and fish) as well as poultry (chicken and

turkey)

Codes, Weights and Measures

UPC 7 84585 02877 1

Unit Size 12
Unit Size 750 mL
Container bottle

SCC 1 07 84585 02877 8

 Case Weight
 39

 Cases/Pallet
 55

 Layers/Pallet
 11

 ABV
 13.00%

 SRP
 \$ 25.99 USD 750mL Bottle