Baron Ermengaud Faugeres Rosé

Les Crus Faugeres (Ermengaud / Mas Olivier)

France - Languedoc-Roussillon - Faugeres

The Baron Ermengaud cuvée is named after the lord Ermengaud de Fouzilhon who gave lands which were located on Laurens village in 12th century to the monks who built a monastic barn. The monks (Benedictine and then Cistercian) used to cultivate the vineyards there with really wise and modern at that time methods which allows Laurens people to enjoy from this teaching.

A beautiful rose petal robe. The nose is elegant and expressive with floral notes first (orange blossom, peaches), then spicy marks (ginger, white pepper). This is an invitation to spring time... On the palate, this rosé wine is delicate.

Specifications

| Appellation | Faugeres |
|------------------------|--|
| Wine Type | Rosé |
| Varietals | 60% Grenache and 40% Cinsault |
| Age of Vines | Average 30 years |
| Agricultural Practices | Sustainable |
| Soil type | Schist |
| Vinification | After destemming and direct pressing, the juice was fermented at low temperature until dry and then blended post fermentation. No oak. |
| Production | 5,000 (9-liter cases) |
| Pairings | as an aperitif with your friends or paired with subtly spiced dishes Indian, Thaï or South East Asia |



Reviews and News

| 2021 Baron Ermengaud Faugeres Rose - 89 PTS - VINOUS |
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| 2021 Baron Ermengaud Faugeres Rose - 89 PTS - SILVER - BTI |