

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	Vinification was done in concrete tanks at low temperature, then followed by ML fermentation. 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)
Pairings	Excellent with seafood (scallops and fish) as well as poultry (chicken and turkey)



Codes, Weights and Measures

UPC	7 84585 02877 1
Units/Case	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