



AOC Faugères Rouge 2023 « Tournée Générale »

Cépages : Carignan 25 %
Grenache 25 %
Syrah 25 %
Cinsault 25 %

Degrés : 13.5%/vol

Terroir :

North of Béziers in the direction of Bédarieux, in the village of Fos in the north-east of the Faugères AOP.
Slopes of schist situated between 200 and 350 meters in altitude.

Vinification :

Hand picked.
Grapes are destalked on arrival in the cellar.
Short maceration (10 days)
No added sulphite.

Tasting:

Fruit and delicacy for this lovely juice of 2023. This wine was created by the new generation, Florent and his brother Guilhem.
Vinified without added sulphite, we like it fresh and young.
This wine has been deliberately filtered so that it remains stable.

Some tasty combinations:

A nice platter of local charcuterie will suit it perfectly.

Service temperature : 14/15 degrés



VIN BIO certification ECOCERT