



MAS FARCHAT

Cuvée « GENESE »

AOP Languedoc Pézenas



In the heart of the Languedoc, between the Mediterranean and the high townships of the Hérault, in the small medieval village of Gabian, rocked by the Thongue, the Mas Farchat perpetuates for four generations a thousand-year-old tradition of viticulture in piscénois. Wine-maker's daughter, Hélène Jouglà now vinifies her wines by focusing on quality linked to an exceptional terroir



Grape Varieties : 75% Syrah - 25% Grenache.
Red color, yield 25hl / ha.



Terroir: Limestone soil, sandstone, basalt. Warm and dry Mediterranean climate



Vinification : Harvest determined from a phenolic monitoring and tasting of berries. Manual picking and grape sorting. Stalking and vatting for 15 days with a temperature maintained between 28 and 30 ° C, syrah and grenache are aged separately for 6 months then assembled and aged in the vat for 6 months more.



Tasting : Sustained color with garnet hue. The nose is radiant on currant and fresh currant. The notes of garrigue (rosemary, rockrose) bring a nice complexity to this wine. On the jam of blackberry, nutmeg and rosemary, the mouth is silky, round and fleshy. Spicy and fresh, the finish is long and harmonious.



Gourmet Alliance : Tasting between 15 and 17 ° C. You will savor the Genèse cuvée with a rack of lamb with thyme, a tagine with spices and prunes or a bull guardian. Carafe an hour before tasting, it will release all its aromas.