



MAS FARCHAT

Cuvée « ROUKY »
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 Jouglu now vinifies her wines by focusing on quality linked to an exceptional terroir



Grape Varieties : 70% Syrah 30% Grenache.
Red color, yield 30hl / 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 : Beautiful bright dress with fuchsias reflections. On the nose, spicy notes of gray pepper, cinnamon and a touch of smoke rub shoulders with the berries and the freshness of eucalyptus. On the palate the attack is sweet then evolves to a register acidulated on the gooseberry jelly and the stick of liquorice offering a refreshing finish.



Gourmet Alliance : Tasting between 15 and 17 ° C. This wine will go well with grilled dishes (merguez, sausage with Espelette pepper ...) or spicy dishes like basquaise chicken or Indian cuisine.