

MAS DU COLOMBEL

Famille Chabbert à Caussiniojols



FAUGÈRES 2017

Classification: AOP Faugères

Vineyards: Languedoc, South of France

Terroir: black schists of Faugères

Viticulture: sustainable

Vintage: 2017

Grapes: Syrah (25%), Grenache (30%), Mourvèdre (20%), Carignan (25%)

The Faugères AOC soil is mainly composed of schist. This schist is metamorphic rock and is characterized by its capacity to retain large amounts of water (up to a third of its volume) and its heat-storing properties, absorbing heat during the day and releasing it at night. Faugères winemakers often say that their grapes ripen overnight. The wines produced on these schists are of a deep color, very expressive in the mouth, fruity and a little acidic. It is these wines which are reminders of the scrubland and are preserved for quite some time.

Moody, complex and brooding, this is a superb wine. The nose is loaded with mineral and blackberry notes. Purple violets, black forest cake, cocoa nibs abound on the nose, backed by dark juicy black raspberries. Full and firmly structured in the mouth with notes of pepper, tea, smoked meat and black fruit on the palate. Generously juicy on the palate, it exudes youthful fruit backed by terroir-influenced notes. The tannins are structured and lightly sinewy yet soft all at once. Old World in style, with evident fruit purity and provenance of place.

Handpicked from single vineyards, cold maceration and gentle winemaking process; fermented separately in concrete vessels at low temperatures with daily pumping and plunging-over. Blended for maturation before bottling.

Full-bodied red wines like Mas du Colombel beg for rich foods to absorb the voluptuous tannin. Look for meats with lots of umami like beef short ribs, pork shoulder, barbeque, lamb, rabbit, pork sausage and veal. The spices that complement the floral character in Syrah & Mourvèdre are regional spices found in South of France such as lavender, rosemary and thyme. Vegetarians should look towards lentils, wild rice and shitake/portobello mushrooms for their flavor base - using black pepper and soy sauce is also a great way to add umami to vegetarian cuisine.

T° of service: ±16°C / ±61°F.

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