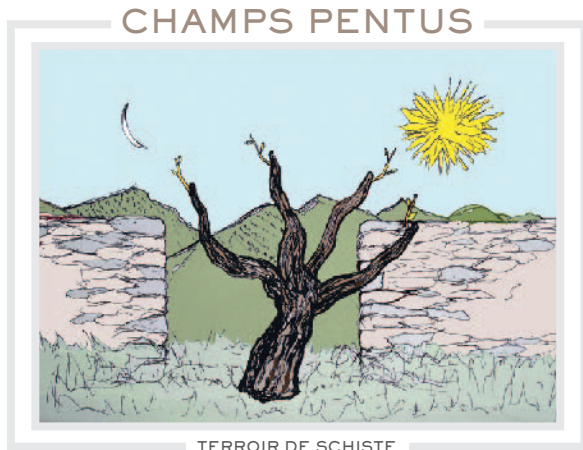


  
Domaine  
FRÉDÉRIC BROUCA

FAUGÈRES - FRANCE

CHAMPS-PENTUS

Appellation :	Faugères
Vintage :	2018
Vineyard :	Old vines on schist in Faugères
Assemblage :	40% Grenache, 30% Syrah, 30% Carignan



Terroir & Viticulture :

Thirty year old vines planted on Hillside vineyards. Only mineral sulfur (from volcanic quarrel), copper and organic manure are used in the vineyard. Ploughing and mulching with St. Chamond caterpillar to avoid soil compaction. Pure schist soils. South-east facing vineyards certified organic since 1997.

Vinification & Élevage :

Hand-picked grapes packed in small harvest crates. Grapes are processed by gravity in the cellar. Vinification in stainless steel tank with native yeast with varying degree (20% to 30%) of whole cluster fermentation to retain freshness. Gentle punch-downs and pumping-overs for phenolic extraction from the grape skins. Ten month élevage in stainless steel tank (70%) and Foudre (30%). No sulfur used during winemaking. Unfined, unfiltered with minute sulfur (20 ppm) added at bottling.