

LANGUEDOC-ROUSSILLON

LANGUEDOC: MAS DE FARJOU LES HAUTES TERRES

Mas de Farjou

TASTING NOTES

Pale robe, delicate and complex nose of jasmine, peach and soft spices. Its mineral characteristic will accentuate over time. The mouth is delicate and round.

WITH FOOD

Chicken

VINTAGE	2024
REGION	Languedoc-Roussillon
APPELLATION	Languedoc AOC
GRAPES	Grenache Blanc, Roussanne, Viognier
KEEPING	Drink within 4 years of bottling.
VINIFICATION	Roussanne grown above 300m of altitude
BOTTLE	75cl
VOLUME	13,5%



MAS DE FARJOU

The Mas de Farjou is steeped in history, with an annual intimate production of less than 10,000 bottles. Historically the family made their business by cultivating vines, olives and plants to produce silk, although today the concentration is focused on the wine. Mas de Farjou is located at the base of the Pic Saint-Loup mountain, with vines of over 50 years old Carignan and limited parcels of Grenache and Syrah. The standout practice of Mas de Farjou are the ancient methods employed, which are still required in order to maintain traditional methodologies and the highest standards. Grapes are collected and matured in a cellar that has not changed in over 100 years, and are pressed using a Marmonier (traditional press) dating from 1911.