

LANGUEDOC-ROUSSILLON

PIC SAINT-LOUP: MAS DE FARJOU CLOS DES JEAN DE FARJOU

Mas de Farjou

TASTING NOTES

Deep robe, a refined nose with floral, spicy and woody notes. A generous mouth, powerful on blackcurrant, blackberry and cocoa. Beautiful velvety tannins.

WITH FOOD

Beef

VINTAGE

2019/2022

REGION

Languedoc-Roussillon

APPELLATION

Pic Saint-Loup

GRAPES

80% Syrah, 20% Grenache Noir

KEEPING

Drink within 8 years of bottling.

VINIFICATION

Aged for 12 months in oak barrels.

VITICULTURE

Uses High Environmental Value Farm products in production.

BOTTLE

75cl

VOLUME

14.5%



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.