LANGUEDOC-ROUSSILLON

PIC SAINT-LOUP: MAS DE FARJOU LE GRAND CAUSSE

Mas de Farjou

TASTING NOTES

Intense nose on notes of graphite, cachou with well-melted wood. Powerful on the palate with a very spicy frame with a rosemary finish.



WITH FOOD

Beef

VINTAGE	2018
REGION	Languedoc-Roussillon
APPELLATION	Pic Saint-Loup
GRAPES	Syrah, Grenache Noir, Carignan
KEEPING	Drink within 8 years of bottling.
VINIFICATION	Aged for 18 months in oak barrels.
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.