

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE SAINT MARTIN D'AGEL

AOP Faugères  
Red

## PRESENTATION

Nestled at an altitude of 250 meters, Domaine Saint Martin d'Agel is a family estate for eight generations, spanning 45 hectares in the schist foothills of Faugères. The vines, aged 15 to 70 years, rooted in black schists, give the wines mineral power and great aromatic depth. The reds, dominated by Syrah and Mourvèdre, are vinified separately in thermo-regulated tanks, then precisely blended before aging in barrels and amphoras. The result: elegant, deep wines marked by beautiful mineral tension. The estate's uniqueness: Meticulous parcel work, where each tank is vinified separately to reveal the multiple expressions of the schist terroir.

## VARIETALS

Syrah 50%, Grenache 40%, Carignan 10%

## LOCATION

The cuvée "Après de Ma Vigne" is assembled from three parcels aged between 15 and 50 years. Each parcel is vinified separately to ensure grapes are harvested at optimal maturity and fermentation lengths tailored to each variety and terroir. Age of vines: 30 years old

## TERROIR

Vines grow on pure schist soils, at 200-300m elevation, immersed in a wild, natural environment surrounded by garrigue vegetation.

## IN THE VINEYARD

High planting density with tall trellises. Olive trees and arbutus are planted around the vines. Strict vineyard care includes severe debudding, green harvesting on younger vines, and manual treatments.

## HARVEST

Manual harvesting for most parcels, with some mechanical picking. Each grape variety is harvested at optimal ripeness and vinified separately in temperature-controlled stainless-steel tanks.

## WINEMAKING

Fermentation is conducted parcel by parcel using frequent punch-downs and pump-overs to extract fruit and aromatic expression. Since the 2023 vintage, the domaine is supported by a renowned oenologist, improving quality control from harvest to bottling. Future projects include small-batch amphora-aged wines in 2024-2025.

## AGEING

Aged for at least 12 months in stainless-steel tanks, preserving freshness and varietal character.

## SERVING

15°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Rich ruby-red color. Intense fruit character, raspberry, blackberry, with spicy hints of pepper and subtle floral violet notes. Harmonious and expressive, with softly fruit-driven finesse. Mineral undertones emerge on the finish, gaining presence with age.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## FOOD PAIRINGS

This Faugères pairs beautifully with:

Red meats: Aubrac beef fillet, braised beef chuck

Small game: Rabbit saddle larded with bacon and served with snow peas

Aged cheeses: classic fine selections like aged Cantal

For dessert: a cherry clafoutis or chocolate cake

## PRODUCTION VOLUME

150?000

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