



DOMAINE FLORENCE ALQUIER

AOP Faugères
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Based in Faugères, in Languedoc, Domaine Florence Alquier perpetuates the heritage of a great lineage of winemakers by working on schist soils that give the wines a unique expression. Managed by three wine enthusiasts, the estate obtained Organic Agriculture certification in 2020, affirming its commitment to environmentally friendly practices. The vines, located at altitude, benefit from cool nights that preserve the freshness of the grapes and favor slow maturation. Syrah, Grenache, and Mourvèdre are cultivated with care, producing dense wines with complex aromas of black fruits, spices, and garrigue. Vinifications are carried out with minimal intervention, and the often long aging process allows the wines to gain depth and elegance. A fine reference in Languedoc, embodying the power and finesse of schist terroirs.

VARIETALS

Marsanne, Roussanne, Grenache blanc

LOCATION

Faugères lies 25 km north of Béziers, nestled on the first foothills of the Cévennes and in the heart of the Haut-Languedoc Regional Natural Park. It is the only AOP in Languedoc to be established entirely on a homogeneous schist soil. Its vineyard, surrounded by wild nature, offers remarkable landscapes of rolling hills reaching nearly 400 meters in altitude, carved by valleys, vineyards, garrigue, small woods, and traditional dry-stone shelters known as "capitelles."

TERROIR

Homogeneous schist soil.

IN THE VINEYARD

Key vineyard stages include treatments, soil management, and canopy work.

HARVEST

Manual harvest in small crates, followed by strict grape sorting.

WINEMAKING

Small tanks allow for vinification by grape variety and by plot, resulting in precise and carefully chosen blends that respect the identity of the Faugères AOP.

AGEING

Barrel fermentation and ageing on fine lees.

SERVING

Serving temperature: 12–14°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Faugères Blanc "Puech Mourié" from Domaine Florence Alquier reveals a pale hue with silvery highlights, radiating freshness. The nose is precise and elegant, blending notes of bergamot, crisp white fruits, and almond blossom, uplifted by a hint of vanilla and a whisper of eucalyptus. On the palate, the attack is bright, driven by well-balanced acidity that enhances a silky, almost caressing texture. Fresh citrus aromas merge with the distinctive minerality of the schist terroir, leading to a persistent, saline finish full of finesse and tension. A characterful white, both refined and expressive.

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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VISUAL APPEARANCE

Pale, luminous, silver-tinged.

AT NOSE

Elegant and aromatic, with citrus, white fruit, almond blossom, and vanilla.

ON THE PALATE

Fresh, silky, mineral, with a persistent, saline finish.

FOOD PAIRINGS

Pairs beautifully with warm oysters, truffled eggs, or a Saint-Honoré pastry.

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