



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

LOCATION

Faugères is located 25 km north of Béziers, on the first foothills of the Cévennes mountains, right in the heart of the Haut-Languedoc Regional Natural Park. It is the only AOP in Languedoc established entirely on homogeneous schist soils. The vineyards, intertwined with wild nature, span striking hills rising up to nearly 400 meters, sculpted by valleys, vines, garrigue, woods, and traditional dry-stone shelters known as "capitelles."

TERROIR

Homogeneous schist soils, the signature of the Faugères appellation.

IN THE VINEYARD

Vineyard management includes soil aeration, sustainable treatments, yield control, and close monitoring of each parcel. These practices reveal the freshness, precision, and mineral tension unique to this terroir.

HARVEST

Manual harvest in small crates, followed by careful grape selection.

WINEMAKING

Small-capacity tanks allow for vinification by grape variety and parcel. This precise method ensures blends that fully respect the identity of the Faugères AOP.

SERVING

Serving Temperature: 12–14°C

AGEING POTENTIAL

3 to 5 years

TASTING

Le Village blanc opens with a bright pale-yellow robe and silver reflections. The nose is expressive and precise, combining white flowers, juicy pear, vineyard peach, and a touch of citrus. On the palate, the attack is lively and elegant, supported by a fine mineral tension from the schist soils. The texture is both silky and vibrant, striking a perfect balance between freshness, fruit, and aromatic complexity. The finish is long and saline, leaving a lasting impression of purity and finesse. A gastronomic white wine, refined and luminous.



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

Bright pale-yellow with silver hues

AT NOSE

White flowers, pear, vineyard peach, and citrus notes

ON THE PALATE

Elegant and lively, with mineral tension, silky texture, and a saline finish

FOOD PAIRINGS

Perfect with a salmon, tomato, and goat cheese quiche or a creamy mussel "mouclade."

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