



DOMAINE FLORENCE ALQUIER

AOP Faugères
Red

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

Grenache, Carignan, Mourvèdre, Syrah

LOCATION

Faugères is located 25 km north of Béziers, on the first foothills of the Cévennes mountains, at the heart of the Haut-Languedoc Regional Natural Park. It is the only AOP in Languedoc to lie entirely on a homogeneous schist soil. This vineyard, surrounded by wild nature, unfolds across remarkable landscapes of rolling hills reaching up to 400 meters in altitude, shaped by valleys, vineyards, garrigue, small woods, and traditional stone shelters called "capitelles."

TERROIR

Homogeneous schist soils, a hallmark of the Faugères appellation.

IN THE VINEYARD

Work in the vineyard is precise and respectful of the environment, involving careful soil management, minimal treatments, and a plot-by-plot approach. The schist terroir imparts a unique mineral signature and exceptional freshness to the wines.

HARVEST

Manual harvest in small crates, followed by rigorous grape sorting to preserve quality.

WINEMAKING

Fermentation takes place in small tanks, allowing for separate vinification by grape variety and parcel. This results in precise, thoughtfully crafted blends that remain true to the AOP Faugères identity.

AGEING

Aged for 12 months, with a minority portion aged in barrels to bring subtle complexity.

SERVING

Serving Temperature: 16–18°C

AGEING POTENTIAL

5 to 10 years



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

This cuvée presents a deep garnet color with violet hues. The nose is expressive and complex, combining ripe black fruits (blackberry, blackcurrant) with hints of garrigue, graphite, and sweet spices. On the palate, it opens with a silky and generous texture, carried by a lovely mineral tension typical of Faugères' schist soils. The structure is dense and elegant, with well-integrated tannins and a long, spicy finish evoking licorice and black pepper. A characterful, harmonious, and refined wine that beautifully expresses its terroir.

VISUAL APPEARANCE

Deep garnet with violet reflections

AT NOSE

Ripe black fruit, garrigue, sweet spices, and graphite

ON THE PALATE

Silky, full-bodied, with mineral freshness and a spicy, persistent finish

FOOD PAIRINGS

Enjoy with shallot-flavored flank steak, or for a gourmet twist, try it with a chestnut cream panna cotta.

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