



AOP Faugères

**DVP**  
Red

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE FLORENCE ALQUIER

## 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, and in the heart of the Haut-Languedoc Regional Natural Park. It is the only AOP in the Languedoc region to lie entirely on a homogeneous schist soil. The vineyard, surrounded by untamed nature, unfolds across a striking landscape of hills rising to nearly 400 meters, carved with valleys, vines, garrigue, small woods, and traditional dry-stone shelters known as "capitelles."

## TERROIR

Homogeneous schist soil, the defining feature of the Faugères appellation.

## IN THE VINEYARD

Vineyard work includes sustainable practices, careful soil management, yield control, and precise attention to each plot throughout the season. These methods allow the schist terroir to fully express its freshness and mineral depth.

## HARVEST

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

## WINEMAKING

Fermentation is carried out in small tanks, allowing for vinification by grape variety and plot. This approach results in precise, well-considered blends that remain true to the identity of AOP Faugères.

## SERVING

Serving Temperature: 16–18°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

Les Aiguiers stands out with its deep ruby robe and violet hues. The nose is subtle and refined, offering a complex bouquet of black cherry, plum, dried herbs, and a hint of leather. On the palate, the attack is smooth and elegant, giving way to a chiselled texture carried by a delicate mineral backbone typical of the schist terroir of Faugères. The tannins are fine and well-integrated, balanced by refreshing acidity. The finish is long and gently spicy, revealing notes of thyme, white pepper, and cocoa. A high-altitude wine with remarkable balance, finesse, and depth.

## VISUAL APPEARANCE

Deep ruby with violet highlights

## AT NOSE

Refined aromas of black cherry, plum, dried herbs, and leather

## ON THE PALATE

Elegant and finely textured, with mineral freshness and a spicy, persistent finish

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

Perfect with shallot-flavored flank steak, or for a sweeter twist, chestnut cream panna cotta.

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