



Languedoc, Mas Onesime, Insoumis, AOC Faugères, Rosé

AOC Faugères, Languedoc-Roussillon, France

Mas Onésime is located at La Liquière, one of the 7 small towns that are in the Faugères appellation. History started in 1920, with the grandfather of Olivier Villaneuva, current winemaker and owner who joined the winery in 1999. Olivier started in 2003 a business that offers viticultural services and ended up working with names like Bernard Magrez He created a small company that offers viticultural services, and started to work with names like Bernard Magrez or Michel Rolland.

PRESENTATION

This charming wine comes from very old vines planted high up on the steep hillsides of La Liquière.

TERROIR

Schis^{*}

WINEMAKING

Harvested by hand, sorted and fully de-stemmed

Grapes received by gravity, separate vinification of parcels

Vats are temperature controlled by a cooling system, punching of the cap, pneumatic pressing Ageing in vat

VARIETALS

Grenache noir 60%, Syrah 40%

TASTING

It is very pale pink with salmon hints, discreet on the nose and fruity on the palate.

FOOD PAIRINGS

Ideal for outdoor summer drinks. Also a great year-round match with salads and puff pastry appetizers.







