



# Languedoc, Mas Onesime, Le Paradis Cache, AOC Faugères, Rouge

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 is the domaine's flagship wine.

#### **TERROIR**

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#### 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, 24-28 days maceration

12 months ageing in barrels

### VARIETALS

Mourvèdre 50%, Carignan 35%, Grenache noir 15%

## TASTING

Subtly oaked and ruby-coloured with bright purple tinges. On the nose, the wine is an explosion of wild berries. The finish is lovely and full, with aromas of pears and chocolate. The schist soil shows through in this wine's minerality and outstanding balance.

# FOOD PAIRINGS

The ideal partner with stewed beef cheeks or simply with a rib-eye steak grilled on vine shoot embers. Its character is bold enough to take on even the strongest and tastiest of dishes.







