



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE FLORENCE ALQUIER

AOP Faugères
Red



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

Carignan, Cinsault, Grenache

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 Languedoc to be established entirely on homogeneous schist soils. The vineyards, surrounded by unspoiled nature, form a striking landscape of hills rising to nearly 400 meters, carved with valleys, vines, garrigue, small woods, and traditional "capitelles."

TERROIR

Homogeneous schist soil – the signature of the Faugères appellation.

IN THE VINEYARD

Throughout the season, meticulous vineyard work includes sustainable treatments, soil aeration, yield control, and precise monitoring of each plot. The schist terroir contributes freshness, depth, and mineral tension to the wines.

HARVEST

Manual harvesting in small crates, with careful sorting of grapes for optimal quality.

WINEMAKING

Fermentation in small tanks allows for separate vinification by grape variety and plot. This ensures precision in blending, resulting in a wine that fully respects the identity of the Faugères AOP.

SERVING

Serving Temperature: 16–18°C

AGEING POTENTIAL

5 to 10 years

TASTING

Cuvée 1932 reveals a deep robe with purple reflections. The nose is intense and refined, blending jammy black fruits with hints of garrigue, balsamic undertones, and sweet spices. On the palate, the attack is broad and velvety. The fine, elegant tannic structure supports a generous body, underpinned by the typical minerality of the Faugères schist. The finish is long, characterful, and persistent, with notes of licorice, black pepper, and a touch of blond tobacco. A wine of great personality, dense, subtle, and deeply rooted in its terroir.

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

Deep robe with purple highlights

AT NOSE

Jammy black fruits, garrigue, balsamic, and sweet spices

ON THE PALATE

Velvety and structured, with elegant tannins and a lingering spicy, mineral finish

FOOD PAIRINGS

Perfect with Basque-style tuna or pepper-crusted beef tenderloin.

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