



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

Mourvèdre, Grenache, Carignan

LOCATION

Faugères is located 25 km north of Béziers, on the first foothills of the Cévennes mountains and in the heart of the Haut-Languedoc Regional Natural Park. It is the only AOP in the Languedoc region to lie entirely on homogeneous schist soils. The vineyards, surrounded by wild nature, form a spectacular landscape of rolling hills peaking at nearly 400 meters, carved by valleys, vineyards, garrigue, small woods, and traditional stone shelters known as "capitelles."

TERROIR

Homogeneous schist soils, a defining feature of the Faugères appellation.

IN THE VINEYARD

Sustainable vine growing is at the heart of the approach, with meticulous soil management, limited treatments, controlled yields, and plot-by-plot care to highlight the expression of this unique schist terroir.

HARVEST

Manual harvest in small crates, followed by strict sorting of the grapes.

WINEMAKING

Small fermentation tanks allow for vinification by grape variety and parcel, enabling precise, thoughtful blends that remain faithful to the AOP Faugères standards.

SERVING

Serving Temperature: 16–18°C

AGEING POTENTIAL

5 to 10 years

TASTING

Moulin de Guingou reveals a deep purple robe with garnet highlights. The nose is both profound and layered, delivering ripe black fruits, soft spices, garrigue herbs, and a touch of roasted notes. On the palate, the attack is generous, with a dense, silky texture. The structure is elegant, supported by fine tannins and a refreshing mineral tension typical of Faugères' schist soils. The ensemble is harmonious and long-lasting, with a persistent finish marked by notes of black cherry, cocoa, and grey pepper. An authentic wine of great depth, true to the soul of its terroir.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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VISUAL APPEARANCE

Deep purple with garnet reflections

AT NOSE

Ripe black fruits, sweet spices, garrigue, and a hint of toast

ON THE PALATE

Dense yet elegant, with silky tannins, mineral freshness, and a long, spicy finish

FOOD PAIRINGS

This wine pairs beautifully with rabbit and prunes, roasted rack of lamb with thyme, or a porcini mushroom omelet.

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