



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

Carignan, Grenache, Syrah, Mourvèdre

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 established entirely on homogeneous schist soils. Surrounded by wild nature, the vineyard unfolds across dramatic landscapes of hills rising to nearly 400 meters, carved by valleys, garrigue, vineyards, small woods, and traditional dry-stone shelters known as "capitelles."

TERROIR

Homogeneous schist soil – the hallmark of the Faugères appellation.

IN THE VINEYARD

Work in the vineyard is carried out with precision and care: soil is managed sustainably, yields are controlled, and each plot is carefully monitored to preserve freshness and mineral balance. Treatments are limited and respectful of the ecosystem.

HARVEST

Manual harvest in small crates, followed by strict grape selection.

WINEMAKING

Small tanks allow for vinification by grape variety and by parcel. This enables meticulous blending that respects the identity and expression of the AOP Faugères.

SERVING

Serving Temperature: 16–18°C

AGEING POTENTIAL

5 to 10 years

TASTING

Rieutord makes an immediate impression with its deep robe and intense garnet reflections. The nose is both complex and refined, offering aromas of candied black fruits, violet, Sichuan pepper, and underbrush. On the palate, the wine is full-bodied and well-structured, revealing dense yet elegant texture balanced by a vibrant minerality from the schist terroir. The tannins are silky and well-integrated, leading to a long, flavorful finish with notes of licorice, soft spices, and a subtle smokiness. A wine of character, depth, and distinction—ideal for cellaring and fine dining.



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.



DOMAINE FLORENCE ALQUIER

AOP Faugères
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

VISUAL APPEARANCE

Deep color with intense garnet reflections

AT NOSE

Complex bouquet of candied black fruits, violet, pepper, and forest floor

ON THE PALATE

Dense and structured, with elegant tannins, mineral freshness, and a long, savory finish

FOOD PAIRINGS

Pair with a 7-hour slow-cooked leg of lamb, braised ribeye steak, or roasted duckling.

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.