



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

LOCATION

Faugères is located 25 km north of Béziers, on the first foothills of the Cévennes, right in the heart of the Haut-Languedoc Regional Natural Park. It is the only AOP in Languedoc set entirely on a homogeneous schist terroir. The vineyard, immersed in wild nature, stretches across striking landscapes of hills peaking at nearly 400 meters, shaped by valleys, vines, garrigue, small woods, and traditional stone shelters known as "capitelles."

TERROIR

Homogeneous schist soil – a defining feature of the Faugères appellation.

IN THE VINEYARD

Throughout the year, meticulous vineyard work includes sustainable soil management, yield control, and minimal treatments. Each plot is carefully monitored to express the full potential of the schist terroir, ensuring balance and freshness in the wines.

HARVEST

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

WINEMAKING

Fermentation takes place in small tanks, allowing vinification by grape variety and by plot. This enables highly precise blends that respect the identity of the Faugères AOP.

AGEING

Aged in stainless steel tanks to preserve purity, freshness, and the full expression of the schist terroir.

SERVING

Serving Temperature: 16–18°C

AGEING POTENTIAL

5 to 10 years



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

Schiste Noir makes a bold impression with its deep, dark robe tinged with violet highlights. The nose is intense and mineral, revealing aromas of ripe black fruits, violet, warm stone, and black pepper. On the palate, the wine is dense and structured, with controlled power and tight yet refined tannins. A natural freshness and distinctive minerality – hallmarks of schist soils – bring tension and elegance. The long, persistent finish unveils smoky, spicy notes with a hint of licorice. A noble, authentic wine built for ageing, and a true expression of the Faugères terroir.

VISUAL APPEARANCE

Dark, intense robe with violet reflections

AT NOSE

Mineral and expressive, with black fruit, violet, and black pepper

ON THE PALATE

Structured and fresh, with elegant tannins and a long, smoky-spicy finish

FOOD PAIRINGS

This wine pairs beautifully with shallot-flavored flank steak or, for a more indulgent twist, chestnut cream panna cotta.

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