



# Mas Olivier, Faugeres Blanc, Languedoc Roussillon, France, 2022

## Producer Profile

The story of Mas Olivier officially began in 1982, the date Faugères gained its AOP classification, however, the unique terroir, landscape and people which have shaped its history are far older.

Back in 1959 a group of like-minded wine growers, with a vision to create a cooperative dedicated to the production of high-quality wines joined forces: today the co-op produces more than half of Faugères bottled wines and is well regarded for its quality. Vineyards facing the Mediterranean sea but located at 300 metres above sea level enable Faugères to benefit from the heat of long summers, yet with heavier spring and autumn rainfall, and cooler temperatures than elsewhere in the Languedoc. A philosophy of 'lutte raisonnée' and where possible organic principles, this compelling Languedoc winery offers wines that are generous, with plentiful ripe fruit, value and character.

## Viticulture

These 100% schist soils are located on the foothills of the Cévennes, looking to the South. They benefit from abundant sunshine combined with cool summer nights, to create wines with elevated expression.

## Winemaking

Fermentation in concrete tanks, followed by lees contact and battonage over a three month period to give greater texture.

## Tasting Note

Expressive notes of ripe melon, orange blossom and lively citrus. Harmonious, balanced and finishing with an appealing lick of acidity

## Food Matching

Delicious to be drunk on its own, or with roast chicken, grilled fish and Mediterranean vegetables



Product code: 4831

## Technical Details

### Varieties:

Roussanne 50%

Marsanne 30%

Others 20%



**ABV:** 13%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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