



Mas Olivier, Faugères Rouge, 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

Vines are planted on 100% schist soils located on the south facing foothills of the Cévennes. They benefit from optimum sunshine combined with cool summer nights.

Winemaking

A traditional red wine fermentation in concrete vessels, with malolactic fermentation. Aged in old, oak barrels for 6 to 8 months.

Tasting Note

Complex and elegant aromas, with black fruits and a subtle hint of oak. Supple tannins and a bright fruit packed finish.

Food Matching

Steak, roast lamb, game or rich stews.



Product code: 4832

Technical Details

Varieties:

Syrah 63%
Carignan 27%
Others 10%



ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6-8 Months

Type: Oak Barrel

% wine oaked: 100

% new oak: None

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