



CUVÉE	Far Ouest
MILLÉSIME	2019
APPELLATION	AOP Languedoc
COLOUR	Red
	The original cuvée
HISTORY	Far Ouest is the Mediterranean cuvée made from a blend of all the grape varieties of the estate: Grenache, Carignan, Syrah and Cinsault in the majority. Also a few small rows of Tempranillo and Syrah from Petit Mazet as well as small Aubun plants planted with Carignan from the Côte. Far Ouest has a nature that reminds us of the great expanses and the conquest of a wild land.
GRAPE VARIETIES	Syrah, Carignan, Cinsault, Grenache...
TERROIR	White earth, crumbly limestone, rich in magnesia for Syrah and Grenache. Clay-limestone and lacustrine limestone soils for the old Carignans. Clayey terraces with fine gravel for the Cinsaults.
CLIMATE	Mediterranean, hot and dry. The dominant exposures are north and north-east with different slopes for each plot.
VINIFICATION	Searching for maturity for each grape variety, for each plot. Hand-picking in separate 12 kg crates. Vatting in whole bunches for 10 to 20 days in small closed vats for the Carignans and for certain plots of Syrah depending on the vintage. No delestage or pumping over: gentle extraction of aromas and structure. Pressing in a small vertical press, blending press and drop. Alcoholic fermentation at controlled temperature (24°C/26°C) for each plot. Vinified separately, the vats will be blended in the spring following their harvest.
AGEING	In stainless steel vats for 15 to 18 months. (No ageing in wood barrels) Bottling without filtration. Natural deposits of colouring matter and tannins can sometimes be found in the bottles.
TASTING	It is the complex assembly that gives it its originality. Its colour is intense. Fragrances of garrigue and ripe fruit mingle with aromas of pepper and camphor. It is a delicate, racy, Mediterranean wine with a fine grain of tannin.
GASTRONOMY	Grilled vegetable antipasti; Sète macaronade; Grilled entrecote; Gascony black pig's loin; Roasted duck breast; Pressed cooked cheese
SERVICE	16 - 17 °C
POTENTIAL	Can be drunk in the early years with a young character. Between 10 and 20 years old or even more for very supple tannins and aromas that mature towards the wood of the vine.
CERTIFICATION	AB Organic Agriculture
ALCOOL	13 %VOL.
FILTRATION	Unfiltered