



KINSALE FAUGERES

Laurent Miquel, 8th generation winemaker and rising star in French winemaking, creates this wine on his family estate in the Languedoc, South of France. The rocky soils of the hillside vineyards sites create unique growing conditions which Laurent's ancestors understood and worked to their advantage in creating rich, characterfull wines. L'Artisan is a handcrafted wine that demonstrates the art of blending by the winemaker to create a balanced, elegant wine.

VINIFICATION & AGING

Night-time Harvesting, destemming, long tank and temperature controlled fermentation.

TASTING NOTES

This wine crafted from Grenache and Syrah expresses the refinement and elegance of the terroir of Faugères appellation. The high altitude vineyards on ancient slate soils create wines with a truly unique identity. Dark plum colour, this complex wine, with its mineral backbone, has intense aromas of herbs, lavender and spiced cedar. It is truly 'garrigue', expressing the harsh terroir of Faugères. Unoaked to ensure that the delicious baked fruit

SOMMELIER RECOMMENDATIONS

Traditionally served with roast lamb and rosemary. Ready to drink. Try to open the bottle 30 minutes before serving to allow its full character to develop. Serve between 14° and 16°C.

TECHNICAL INFORMATION

Vintage	2015
Appellation	AOP Faugères
Color	Red
Terroir	Calcareous clay soil
Varieties	Syrah 80%, Grenache 20%
Ave. Yields	40 hl/ha

Alc/Vol	13%
Total Acidity	3,24
pH	3,7
Sugar content	<0,8 g/l
Production	-
Closure	Cork

