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Magnoux, AOP Faugères - Rouge 2016





Region: Languedoc

Appellation: Faugères

Terroir: Schist

Varieties: 70% Syrah, 20% Mourvèdre, 10% Grenache.

Content: 750 ml, magnum and sometimes Jeroboam.

Alcohol: 14,5 % vol

Ages up to 10 years

« Magnoux » is a blend dominated by Syrah, with a hint of Mourvèdre.

The wine speaks for its soil, showing elegance and complexity.

Wine-making: grapes are hand-picked, sorted in the cellar, 100 % stem-stripped, vatted for four weeks.

Maturing: in oak-casks and *demi-muids* (500 hectoliters) for twelve months then in vats for six months.

Magnoux 2016

Already a mythical vintage in Languedoc! The nose can hardly decide between forest fruits, exotic spices, baked goods and herbs: A rich and intense bouquet that demands a decanter and a little patience. The palate is dense and soft, carried by fine and long-lasting acidity, with young and elegant tannins. After two years of maturing in our cellar, it now perfectly matches to simple and spicy foods, such as a grilled T-bone steak, a leg of lamb or veal kidneys ... After a few years of bottle storage, its finesse and aromatic complexity will demand for more refined and subtle recipes.