



SAINT ANTONIN

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Magnoux, AOP Faugères - Rouge



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 2015

2015 was a great vintage for wines with high ageing potential. In addition to its dark and bright red colour, the wine shows an intense and inviting bouquet of olives, sour cherries, liquorice and blueberries, concentrated and juicy taste, as well as an exceptional tannin structure. Still relatively young, it loves to breathe for a while after opening to fully develop its taste and fragrances. Roast beef, coq au vin, duck breast with honey and thyme ... at the table, it loves strong but refined dishes. Ageing potential 7 to 8 years.

