

Domaine Bardi d'Alquier Faugères "Les Bastides" red 2019

Product price:

€198.00



Product features:

Area: LANGUEDOC

Winemaker: Jean-Michel Alquier

Vintage: 2019

Appellation: Faugères

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 90/100

Cépage dominant: syrah

Product short description:

90/100 RVF. The best cuvée from the domaine Bardi Alquier... very syrah... built for aging! Wait a few years to taste this cuvée, undoubtedly the most prestigious of the Faugères appellation, especially when you've been patient!

Product description:

PRESENTATION OF DOMAINE Bardi d'ALQUIER
+ ALL ITS OTHER WINES IN STOCK

Comments on this:

Domaine Bardi d'Alquier Faugères "Les Bastides" red 2019

RVF Guide to the Best Wines of France 2023: 90/100. *A wine with floral, spicy, and garrigue notes. The palate is broad and deep, with tannins that leave a slightly sweet and firm finish.*

Technical sheet written by the domaine:

The vineyard : the vineyard is planted at 340 meters above sea level, sheltered to the North by 5 hectares of green oak woods, but it is exposed to the tramontane winds from the West. From the south-east facing slopes, one can see the mountain of Sète at sunrise, to the south Mont Saint Loup of Cap d'Agde, and finally to the West the often snow-capped Mont Canigou. This unusual location remains a very special site. The beautiful and wild countryside, with its many varieties of flowers and garrigue

plants, delights the eye in spring and intoxicates the senses in summer with its myriad scents. Thyme, Bay, Wild Mint, extraordinary fragrant broom.

Grape variety: 80% Syrah, 20% Grenache noir. The dominant grape in the blends is Syrah. Remarkably aromatic on our schists, structured and colorful with often animal notes. The Grenache noir will bring finesse and elegance, while the small percentage of Mourvèdre adds complexity.

Soils: Hard, slightly decomposed grey schists with a parent rock present at very shallow depth, outcropping in places; High slopes 300 to 350m. On this parcel, part of the vines is planted against the slope, with earthing up at the base to prevent soil erosion.

Age of the vines: 67 years, sustainable farming, bottled at the Domaine without filtration.

Yield: 25 hl/ha.

Vinification: Grape by grape. Partial destemming, long maceration, pumping over.

Aging: 16 to 18 months in partially new barrels (40%). Bottled at the domaine without filtration.

Tasting:

- Nose: A warm and balanced wine, expressing notes of black fruits, toasted and smoky aromas.
- Palate: Round, silky with soft tannins. Beautiful harmony of licorice and coffee.

Cellaring : between 8 and 15 years.

Pairing: Duck breast with orange zest, hare loin à la royale, veal rack with tomato, stuffed lamb leg in garlic crust, beef steak with coffee sauce, ribeye and sautéed potatoes; pot-au-feu with bone marrow.