

Failenc Sainte Marie



Corbières Blanc Pas des Louves



At a Glance:

- **Appellation:** AOC Corbières
- **Encépagement:** Roussanne (25%), Macabeu (25%), Bourboulenc (25%), Clairette (25%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of vines on sloped parcels in the foothills of Mont Alaric near the Domaine
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are head trained.
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** Varieties are pressed and vinified together, with a spontaneous fermentation in concrete vat.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** c. 6 months in concrete vats
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, sterile plate filtration
- **Sulfur:** Applied at harvest and at bottling, with c. 60 mg/l total

In The Glass:

The white cuvée, named “Pas des Louves” (“path of the she-wolves”), is made from a blend of Roussanne, Macabeu, Bourboulenc and Clairette. The different grape varieties are pressed and vinified together benefiting from fine lees contact during fermentation which gives the wine extra body and complexity. The wine is vinified dry and has a compelling minerality married to a fresh herbal bouquet that instantly reminds one of the varied herbal vegetation that grows on the estate.