

Faillenc Sainte Marie



Corbières Rouge



At a Glance:

- **Appellation:** AOC Corbières
- **Encépagement:** Syrah (33%), Grenache (33%), Cinsault (33%)
- **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 7 ha of vines in the foothills leading to Mont Alaric near the village of Douzens
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are head trained. Grenache is 30-35 years old, Syrah is c. 40 years old.
- **Average Yields:** 25-50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** Following partial destemming, wine ferments spontaneously in concrete vats. Grape varieties co-ferment together.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 18 months in concrete and fiberglass vats.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtration
- **Sulfur:** Applied at harvest and at bottling, with c. 40 mg/l total

In The Glass:

This is a wine with enormous character often showing a rustic, somewhat “animal” aspect married to a vivacious wild berry symphony of aromas and flavors. This wine is raised entirely in vat without exposure to barrel aging. The severe weather conditions that are present restrict yields (often as little as 25 hectoliters per hectare) and produce a highly concentrated wine that has a proven track record for ageability.