



KINSALE FAUGERES 2017

Our 'Kinsale' Faugères celebrates the rugged slate dominated beauty of Faugères in the South of France, and Kinsale, the 'wine capital' of Ireland. Ireland, Neasa's homeland has been associated with the story of French wines over many centuries – as a Franco Irish couple they are writing a new chapter.



VINIFICATION & AGING

After dawn harvesting the berries are vinified by whole bunch maceration for 15 days. This traditional technique brings out the aromatic complexity of the Faugères terroir. Ageing in stainless steel tanks preserves the intensity of the aromas.

TASTING NOTES

This wine crafted from Grenache and Syrah is refined and elegant. The high altitude vineyards on ancient slate soils create wines with a truly unique identity. Dark plum colour, this complex wine with its mineral backbone, has intense aromas of herbs, lavender and spiced cedar. It is truly 'garrigue', expressing the harsh terroir of the Faugères appellation. Baked fruit and cocoa characters with delicious smooth tannins.

SOMMELIER RECOMMENDATIONS

Serve with traditional wild boar stew or lightly grilled black pudding. Ideally open 30 minutes before serving to allow its full character to develop. Serve between 14°C and 16°C.

TECHNICAL INFORMATION

Vintage	2017
Appellation	AOP Faugères
Color	Red
Terroir	Calcareous clay soil
Varieties	Syrah 80%, Grenache 20%
Ave. Yields	40 hl/ha

Alc/Vol	13,5%
Total Acidity	2,89
pH	3,7
Sugar content	1,10 g/l
Production	-
Closure	Cork

