



DOMAINE DE CÉBÈNE

Felgaria

Leaving her native Bordeaux and the employ of Jean-Luc Thunevin, for whom she was the export manager, Brigitte Chevalier settled in Faugères with the intention of starting her own estate. For years she had been drawn to the unique terroirs of Faugères and its rugged landscape hugging the Massif Central in the far northwest corner of the Languedoc. Faugères is a borderland where the gentle climate of the Mediterranean meets the wild and unpredictable weather of the central upland of France. Through diligent research, Brigitte was able to locate a group of vineyards in a remote part of Faugères centered around a ziggurat-shaped hill at an elevation of 320m above sea level. This location affords a range of exposures from north-facing, then around the slope of the hill facing east before finishing with full southern exposure. Underneath these sites is the classic soil of Faugères – schist. This distinctive soil stretches from Faugères southwestwards into Saint-Chinian creating wines with pronounced acidity and minerality – qualities that make these two regions stand apart from their neighbors. These factors: soil, exposure and climate, combine to allow Brigitte to make wines that suit her palate, what she calls, “Vin du Nord in the South.”

The high percentage of Mourvèdre (up to 70%) in Felgaria makes it a unique wine in Faugères where the variety usually doesn't play a dominant role in the wines. The aromatic complexity and dark fruit of this grape, combined with its naturally low yields in the nutrient-poor, schist soils of Faugères, makes for a wine that is broad and rich but with a striking minerality and balanced acidity. Brigitte grows the late-ripening Mourvèdre on a slope with a full southern exposure as it needs as much sun and warmth as possible. She adds Syrah and Grenache to this cuvée from a site just over the hill on terraces that face north and northeast.

ORIGIN

France

APPELLATION

Faugères

SOIL

Schist

AGE OF VINES

15–35

ELEVATION

320 meters

VARIETIES

Mourvèdre, Syrah, Grenache

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, destemmed, fermented in 500L French oak demi-muids, basket press

AGING

10 months in 500L French oak demi-muids

ACCOLADES

96 – 2016 Felgaria – Jeb Dunnuck

92 – 2015 Felgaria – Wine Advocate

94 – 2014 Felgaria – Wine Advocate

