



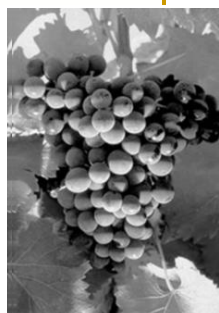
LES VIGNOBLES
FONCALIEU

LES ILLUSTRÉS

2014. RED WINE

COTEAUX D'ENSERUNE

INDICATION GEOGRAPHIQUE PROTEGEE



The tale of the Atelier Prestige de Foncalieu is one of a handful of producers working together to reach new heights, to strive for even greater excellence. In this sunny land in the south of France, they constantly cherish their land to stir and inspire us: artisanal work to enhance the fruit and create concentrated wines with remarkable balance and freshness.

Les Illustrés is the story of 8 winegrowers who have pooled their expertise in order to craft an outstanding wine. This is a unique cuvée that draws its energy through the ancient silos dug by the Romans out of the soft rock of molasses at the Oppidum d'Ensérune, the famous archaeological site listed as a 'Monument National de France' where the remains of an ancient village still stand.

6 300 bottles produced.



VARIETIES : 60% Syrah, 30% Cabernet-Sauvignon and 10% Malbec.



SOILS : soil consisting of molasses and oyster limestone, in the Soubergues des Coteaux d'Ensérune terroir. Altitude: 50 metres. Hot and dry Mediterranean climate brining out the power and complexity of this exceptional wine.



VINE-GROWING : sustainable growing methods and plot-by-plot selection limiting yield to 25 hl/ha.

- Cordon de Royat pruning for good bunch distribution.
- Debudding to limit yield.
- Leaf thinning to improve grape exposure to the sun.
- Bunch thinning to enable selection of the highest quality grapes.



WINEMAKING :

- **Upon receipt of the harvest**, an automatic sorting system followed by a second manual grape-by-grape sorting at a conveyor, and a tilting press (grape crushing at the top of the vat just before vating) to preserve the grapes' aromatic potential.
- **Pre-fermentation cold maceration** lasting 5-6 days to gently extract the pigments and aromas found in the grape skins.
- **Alcoholic fermentation** in low-capacity temperature-controlled stainless steel vats (40-100 hl) for plot-by-plot vinification.
- **Macération** lasting 3-4 weeks with daily punching down and pumping over to gently extract the full richness from the grapes.



AGEING : Malbec (10% of the wine) is aged for 12 months in French oak barrels of two wines, with a special selection of the finest grapes to develop the wines' length and finesse.



TASTING NOTES : dark red appearance with hints of purple. Complex bouquet of cardamom, alcohol-soaked fruit and tobacco leaf. Licorice notes and a wonderful freshness on the palate. Intense finish supported by caramelised notes.



PAIRING : excellent with rabbit and olives, red mullet pie or a veal and prune tagine.

Serve at room temperature 17°C.

Cellaring potential: 8 years.



75CL - Contains sulphites