

FLEUR VIOLETTE

CABERNET SAUVIGNON



TECHNICAL INFORMATION

Country	France
Region	Languedoc
Sub-Region	Pays d'Oc
Producer	Fleur Violette
Vintage	2017
Composition	100% CABERNET SAUVIGNON
Alcohol	14%

WINEMAKER NOTES

This domaine produces first-class wines at terrific prices. Brothers Jean-Yves and Pierre-Andre are the 6th generation of Ournacs since 1840 to produce wines here. Like other growers in the area, they have progressively replanted their vineyards over the last 15 years, replacing many traditional varieties with Cabernet, Syrah, Chardonnay, and Viognier. The vines are grown on clay-chalk soils, and part of the property qualifies for the Minervois appellation where Syrah and Carignan are planted.

This estate is particularly renowned for the quality of its Cabernet. It is remarkable how well this grape was traditionally grown in Bordeaux appellations, to now adapt to the warmer growing conditions of the Languedoc, producing wines of immense charm and finesse at a fraction of the price of his famous neighbors.

TASTING NOTES

This red is focused and sophisticated, with flavors of dark plum, currant, dark cherry, and dried herbs, which linger with graphite and mineral. A good backbone of acidity suggests that this wine can benefit from short-term cellaring.

PAIRING SUGGESTIONS

Pair with duck breast, red meats, and grilled dishes.

VINEYARD

The Mediterranean influences make for generous wines, with the sunshine providing ripeness, while the altitude influences and maintains the humidity and freshness that is necessary for the fruit to express itself fully. Rounding out the picture is the diversity of the soils.

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CHARDONNAY



TECHNICAL INFORMATION

Country	France
Region	Languedoc
Sub-Region	Pays d'Oc
Producer	Fleur Violette
Vintage	2016
Composition	100% CHARDONNAY
Alcohol	13%

WINEMAKER NOTES

The Chardonnay is from the village of St. Pierre in the La Clape territory. The nickname of the village is the Island of Great Wine because at one point in history it was an island. It is located between Narbonne city and the Mediterranean sea. The characteristic of this very unique geological terroir of Languedoc includes high cliffs along the sea, as well as canyons and hills where pine wood grows, and where vines and garrigue carve the landscape.

TASTING NOTES

A well-crafted, rich white from the south of France, with loads of ripe apple, pear, and cream flavors. The light oak aging lends a smooth, buttery finish with refreshing acidity.

PAIRING SUGGESTIONS

Pair with white meat, shellfish, and grilled shrimp

VINEYARD

As you can imagine, the soil is very rocky and poor, but the influence of the sea allows the Chardonnay to have a long ripening season and offer more finesse and complexity than a classic hot climate.

VINIFICATION

A slow ripening process and a late harvest in the end of September to mid-October are the key ingredients for producing grapes that are ripe, healthy, and concentrated, but still possess a good freshness. The grapes are harvested, then directly pressed before being transferred to the stainless steel vats for a cold fermentation which lasts 20 days at 17° Celsius.

FLEUR VIOLETTE ROSÉ



The Languedoc region in southern France is the single largest wine-producing region in the world. Spanning the Mediterranean coastline, the vineyards of the Languedoc region are typically planted along the coastal plains; the Mediterranean climate lends itself to a wide variety of pleasant and elegant wines.

Country:	France
Region:	Languedoc
Producer:	Fleur Violette
Vintage:	2020
Origin:	Mediterranean Basin
Alc/Vol:	11.5%
Variety:	60% Grenache, 30% Cinsault, 10% Syrah
Vinification:	Concrete Tanks

This petal-rose colored blend features grapes grown in the village of Capestan on clay hills close to Perpignan. This exquisite rosé offers a wine with a perfect balance between sweetness and acidity.

Fleshy notes of white peach and nectarine lead into honeysuckle, pink grapefruit, and strawberry. Pairing perfectly with lights salads, pasta or rice dishes, seafood and goat cheese. Perfect hot weather drinking.

Serve chilled at 1° - 6°C.

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