

RÉSERVE SAINT MARC

SYRAH



TECHNICAL INFORMATION

Country	France
Region	Languedoc
Sub-Region	Pays d'Oc
Producer	Les Vignobles Foncalieu
Composition	100% Syrah

WINEMAKER NOTES

The wines in the Réserve Saint Marc range are brimming over with freshness. These fruity, easy drinking wines will charm all wine lovers in search of a moment of pure pleasure.

TASTING NOTES

A deep red color with purplish tints. Fresh on the nose with intense aromas of summer fruits, along with peppery notes. Full and fresh on the palate with plenty of suppleness.

PAIRING SUGGESTIONS

This wine accompanies aperitif, grilled white and red meats, or pizza. Serve between 16 and 18°C.

VINEYARD

Grown on the hottest and driest soils of the Languedoc, on dry and pebbly lands.

VINIFICATION

Pre-fermentation hot maceration to extract fruitiness and color. Alcoholic fermentation in stainless steel vats with temperature control. Gentle extraction. Malolactic fermentation.



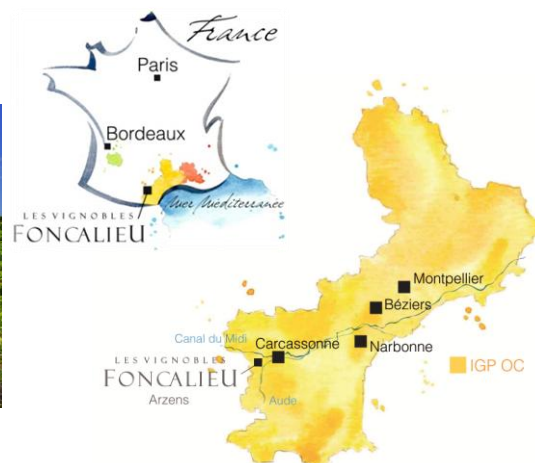
LES VIGNOBLES
FONCALIEU

RESERVE SAINT MARC

SYRAH ROSÉ

PAYS D'OC

INDICATION GÉOGRAPHIQUE PROTÉGÉE



The wines in the Réserve Saint Marc range are brimming over with freshness. These fruity, easydrinking wines will charm all wine-lovers in search of a moment of pure pleasure.



VARIETIES : 100% Syrah



SOILS : Grown on the hottest and driest soils of the Languedoc, on dry and pebbly lands.



WINEMAKING : Light direct pressing. Cold static clarification. Alcoholic fermentation in temperature controlled, stainless steel vats.



AGEING : Stainless steel.



TASTING NOTES : A lovely raspberry-pink colour. Intense bouquet with strawberry aromas. Very fruity and rounded on the palate, fresh finish.



PAIRING : Ideal with a mixed salad, tapas, quiche or delicatessen. Serve cooled between 8 and 10°C.



75CL - Contient des sulfites / Contains sulphites



RESERVE SAINT-MARC

CABERNET SAUVIGNON

TECHNICAL INFORMATION

Producer	LES VIGNOBLES FONCALIEU
Country	FRANCE
Region	LANGUEDOC
Composition	100% CABERNET SAUVIGNON

WINEMAKER NOTES

Les Vignobles Foncalieu are a cooperative of winegrowers that produce a magnificent range of terrior wines. Thanks to their meticulous selection of the very best vine plots, the Foncalieu winegrowers have crafted a magnificent range of terrior wines. Their technical teams include international talents who revel in this mosaic of terroirs. Michel Servage and the 1,200 winegrowing estate owners produce upmarket wines of excellent quality. With the help of a group of pioneering winegrowers, Foncalieu has committed to organic agriculture. It is a choice which requires more work and greater investment, to produce lower per-hectare yields. But it is a source of great pride for us to be able to offer consumers wines sprung from soils which are healthier and more alive than ever before.

TASTING NOTES

The wine has a nice purple red color. Black fruit and "vegetal" flavors on the nose. It is silky in the mouth and delivers fresh and spicy aromas. Ideal with all red meats and grilled dishes.

VINIFICATION

Destemming and crushing of all grape harvest. A part of grapes is traditionally vinified (maceration of grapes in 26°), other one is thermovinificate (fermentation in liquid stage in a temperature of 20°). At the end of fermentation, the 2 parts are blending in a proportion 40/60. Ageing in stainless steel vat.

VISIT KINDREDVINES.COM FOR MORE INFORMATION

RESERVE SAINT-MARC CHARDONNAY

The perfect white wine with appetizers.

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Producer: Foncalieu
Country: France, Languedoc
Composition:
100% Chardonnay

WINEMAKER NOTES:

The wines in the Réserve Saint Marc range are brimming over with freshness. These fruity, easy drinking wines will charm all wine-lovers in search of a moment of pure pleasure.

TASTING NOTES:

A nice yellow color with straw and golden glints. This wine of intense flavors delivers aromas of white flesh fruits and flowers. Ideal as an aperitif or with seafood.

VINEYARD:

Grown on the hottest and driest soils of the Languedoc, on dry and pebbly lands.

VINIFICATION:

Protection of oxidations of the grapevine of vine to bottling. Mechanical crop, skin maceration of 2 hours followed by a pneumatic pressing in inert atmosphere. Fermentation under controlled temperature (17 °). Racking at the end of alcoholic fermentation, clarification and ageing in vat stainless steel on fine lies during 2 months.

Bottle Size: 750 mL

UPC Number:
3298020401762

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM



RESERVE SAINT MARC

SAUVIGNON BLANC



TECHNICAL INFORMATION

Producer	LES VIGNOBLES FONCALIEU
Country	FRANCE
Region	LANGUEDOC
Alcohol	12%
Composition	100% SAUVIGNON BLANC

WINEMAKER NOTES

The wines in the Réserve Saint Marc range are brimming over with freshness. These fruity, easydrinking wines will charm all wine-lovers in search of a moment of pure pleasure.

TASTING NOTES

A brilliant pale yellow color with green tints. Intense bouquet releasing lemony, herby notes. Very lively and fresh on the palate.

VINEYARD

Grown on the hottest and driest soils of the Languedoc, on dry and pebbly lands.

VINIFICATION

Work in reducing atmosphere preserves the sparkle of the aromas. Pneumatic pressing. Cold static clarification. Alcoholic fermentation in stainless steel temperature controlled vats. Aged in stainless steel.