



EVERY BOTTLE



TELLS A STORY

ATELIER PRESTIGE DE FONCALIEU LE LIEN



TECHNICAL INFORMATION

Country	France
Region	Languedoc
Sub-Region	Minervois
Producer	Les Vignobles Foncalieu
Vintage	2015
Composition	80% SYRAH, 20% GRENACHE NOIR
Alcohol	13.5%
Press	(91-94) points Wine Advocate

WINEMAKER NOTES

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. Le Lien tells a wonderful story: that of Romain Torrecilla and Pascal Bergé who have joined forces to get the very best out of their land. A unique wine combining the aromatic power of the Mediterranean climate with the freshness of the ocean environment. 4500 bottles produced.

TASTING NOTES

Deep red appearance. Bouquet with floral notes and aromas of fresh red fruit, vanilla, and toast. Wonderful sweetness on the palate in the attack, and plenty of body with a lingering finish of roasted aromas.

VINEYARD

Soil consisting of limestone-clay terraces with time-worn pebbles, in the windswept Minervois terroir. Altitude: 80 meters. Mediterranean climate with oceanic influences, bringing out the freshness and structure of this exceptional wine.

VITICULTURE

Sustainable growing methods and plot-by-plot selection limiting yield to 20 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



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enable selection of the highest quality grapes.

VINIFICATION

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 vatting) 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. Maceration lasting 3-4 weeks with daily punching down and pumping over to gently extract the full richness from the grapes.

PRESS

"I loved the 2015 Minervois le Lien (Grenache and Syrah aged in barrel), and it has a character-filled, perfumed personality as well as complex notes of lavender, Christmas spice, mulled plums and black raspberries. Ripe, full-bodied, concentrated and downright sexy, it delivers tons of pleasure and should keep through 2024." - (91-94) points, *Jeb Dunnuck, Wine Advocate*
