

# Domaine de Cébène

A vineyard with astonishing terroirs

## FELGARIA

### Faugères – Grand Terroir de Schiste

*Grand vin de garde - Mourvèdre on schist*



Felgaria is a selection of the most appropriate sections from within a few parcels of the Domaine de Cébène vineyard and is composed of some of the more promising barrels of Cébène, reserved to create this premium wine.

The high proportion of Mourvèdre makes Felgaria unique for a Faugères wine. When combined with very low yields, a southern orientation and careful vinification, Mourvèdre undoubtedly has the potential to become the most emblematic varietal of the Faugères terroir: the schist of Faugères masters the impetuous character of the young Mourvèdre wine and enhances the personality of this unique grape variety that produces "grands vins de garde" - wines for ageing.

Terroir	100 % schist (slate) on the upper northern hills of the Faugères appellation, one of the older and most qualitative terroirs in the wine world. 40 km away from the Mediterranean, at an altitude of 320 metres.
Grapes	The high proportion of Mourvèdre makes this wine unique. Ripe Mourvèdre (>50%) growing on high, south-facing hills. Syrah and Grenache grown on high slate terraces facing north.
Yield and Harvest	Very low yield (< 20 hl/ha). We strive to bring out the taste of the terroir. Manual harvest in small cassettes. Selective picking in the vineyard and hand sorting at the winery. Each parcel (or section of a parcel) is harvested at different times and vinified separately.
Vinification and Ageing	As little intervention as possible. The berries gently fall into the 500 litre barrels by gravity in our small, authentic winery. Ageing in 500 litre barrels. Soft pigeages, temperature control. We use the grape press of the old cellar, built in the early 1900's. Alcohol content : About 14%.
Alcohol content	
Tasting comments	The high quality expression of Mourvèdre on schist. Deep and spicy aromas, expressive fruit, herbal notes (fern), minerality, typicity, fresh, rich, velvety tannins. Length.
Food pairing	Felgaria can be enjoyed when young but is also a wine with a great future (+10 years). This racy, sexy wine will accompany festive occasions, and is ideally served with wild-fowl (pheasant), pigeon or beef.
About the name Cébène	The goddess Cébéna gave her name to Les Cévennes, the mountains that form the southern part of the Massif Central, and her silhouette to the Caroux peak (1,020 metres), close to the vineyard.
About the name Felgaria	Felgaria is how the Romans referred to the Faugères region and means "fougères" (ferns).
Words of Praise	Jancis Robinson : "Just how well Brigitte Chevalier's Dom de Cébène Languedoc reds are tasting". (Twitter 2010), 16,5/20 for Felgaria 2008 Felgaria 2009 : 2** Guide Hachette 2012 , 3*** Decanter 2011 Bettane & Desseauve's Grand Guide des Vins de France : Felgaria 2008 and 2010 Gold Medal, Millésime Bio Challenge competition 2010 : Felgaria 2008 Gold Medal, Amphore (wine made from organically-farmed grapes) 2011 : Felgaria 2009

# Domaine de Cébène

A vineyard with astonishing terroirs

## EX ARENA

Unique geology in Languedoc, incomparable Grenache  
*Red Vin de Pays d'Oc*



Ex Arena, a wine beyond compare.

The Ex Arena vines are located on Villafranchian soil and on a 40-metre-deep bed of sea sediment and alluvial deposits. Besides offering the vines extraordinary drainage, this soil is perfect for low-vigour vines that yield small quantities of grapes with great concentration and complexity, obviously the key to a great terroir.

In these outstanding conditions, Grenache forms expressive fruit aromas with spicy sweetness and roundness reminiscent of a Châteauneuf-du-Pape, combined with a surprisingly fine, fresh, spicy mouth and soft tannins, which makes Ex Arena unique in the world of Grenache wines.

Terroir	Villafranchian (Grenache) and a 40-metre-deep bed of sea sediment and alluvial deposits of stone, pebbles, red sand and gravel from the Cévennes (Mourvèdre). In Corneilhan, j20 km from the Mediterranean. North of Béziers. Close to the Parc Régional Naturel du Haut-Languedoc, at an altitude of 40 metres.
Grapes	Grenache (90%), Mourvèdre. Density: Mourvèdre, 9,000 vine stocks on sunny hills
Yields	The yields are very low: Grenache: 20 hl/ha. Mourvèdre: < 10 hl/ha.
Density	Average age of the vines: 35 years old
Harvest	Manual harvest in small cagettes. Selective picking: each parcel (or each section within a parcel) and each variety is harvested at different times and vinified separately.
Vinification and Ageing	No destemming. The grapes gently fall into the small cement vats of our authentic winery. Ageing in stainless steels vats. We use the grape press of the old cellar, built in the early 1900's.
Alcohol content	Alcohol content: about 14%
Tasting comments	Expressive fruit aromas with spicy sweetness and roundness combined with a surprisingly fine, fresh, spicy mouth which makes its profile unique. Ex Arena develops remarkably after 24 hours. It can be drunk now, or aged for up to 10 years.
Food pairing	Ex Arena can be paired with a wide range of Mediterranean dishes, lamb stew, chicken tajine, even strawberries or chocolate cake - or enjoyed on its own.
About the name Cébène	The goddess Cébenna gave her name to Les Cévennes, the mountains that form the southern part of the Massif Central, and her silhouette to the Caroux peak (1,020 metres) close to the vineyard.
About Ex Arena	Ex Arena is Latin for "out of the sand," a nod to the unique soil that produces this wine.
Words of Praise	The Wine Advocate, eRobertParker.com : (89-90)/100 for 2010 Ex Arena, 89/100 for 2009 Ex Arena, 90/100 for 2008 Ex Arena Jancis Robinson : "Just how well Brigitte Chevalier's Dom de Cébène Languedoc reds are tasting". (Twitter 2010), 16,5/20 for Arena 2007 Gold Medal, Féminalise French competition, a professional, all-women jury for 2007 Ex Arena

# Domaine de Cébène

A vineyard with astonishing terroirs

## LES BANCÈLS

### Faugères – Grand Terroir de Schiste

Domaine de Cébène faces north to make a uniquely southern wine



Domaine de Cébène faces north, on schist (slate) terraces.

Les Bancèls from the northern part of Faugères has all of the classic schist aromas and minerality typical of the better wines from this appellation.

Our Les Bancèls wine is distinctive in that this wine from this particular hillside possesses a balanced underlying acidity, fine tannins and an explosion of fruit that is more often found in high-quality wines.

Although 2008 was only my first vintage at Domaine de Cébène, Les Bancèls have been referred to in French press as "Faugères d'école" (perfect, text-book examples).

Terroir	100 % schist (slate) on the upper northern hills of the Faugères appellation, one of the older and most qualitative terroirs in the wine world. The north orientation of the vines ensures that the sugar maturation in the grapes does not precede the development of the phenolic compounds. 40 km from the Mediterranean, at 320 metres altitude.
Grapes	Deep-rooted vines. Syrah (>60%) and Grenache grow on a terraced mound in the extreme north of the Faugères appellation. Late-ripening Mourvèdre vines face due south.
Yields and Harvest	Very low yields (20 hl/ha). Selective picking in the vineyard and at the winery. Each section within a parcel is harvested at different times and vinified separately. Manual harvest in small cagettes.
Vinification and ageing	Optimal grape ripeness, careful vinification and organic farming. The grapes gently fall into the small stainless steel vats of our authentic winery. Soft pigeages, temperature control. No oak. We use the grape press of the old cellar, built in the early 1900's. Alcohol: about 14%
Alcohol content	
Tasting comments	A balanced, ripe, soft and lovely wine, with abundant fruit (black cherry, blueberry and cassis bouquet), spiciness (white pepper and garrigue herbs and plants), mineral typicity, complex structure, rich tannins are hints that Les Bancèls will continue to evolve over a number of years.
Food Pairing	Les Bancèls pairs with grilled red meats, game, mushroom risotto.
About the name Cébène	The goddess Cébéna gave her name to Les Cévennes, the mountains that form the southern part of the Massif Central, and her silhouette to the Caroux peak (1,020 metres) close to the vineyard.
About « Les Bancèls »	<i>Les Bancèls</i> is a local term designating the schist terraces where many of the Domaine de Cébène vines grow.
Words of Praise	Jancis Robinson : "Just how well Brigitte Chevalier's Dom de Cébène Languedoc reds are tasting". Bettane & Desseauve's Grand Guide des Vins de France : Les Bancèls 2008, 2009, 2010 "Bravo pour ce premier millésime (2008), ... ravis de voir Faugères attirer de nouveaux talents !" 1* Guide Hachette 2012 : Les Bancèls 2009, 3*** Decanter 2011 : 2009 Les Bancèls Gold Medal, Féminale French competition, a professional, all-women jury : 2009 Bancèls