

DOMAINE DE
CÉBÈNE

A vineyard with astonishing terroirs

EX ARENA
Red IGP Pays d'Oc



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Ex Arena, unique geology, incomparable Grenache

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.

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| 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. |
| 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. Ex Arena develops remarkably after 24 hours. It can be drunk now or aged for up to 8 years. |
| 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. Ex Arena is Latin for “out of the sand,” a nod to the unique soil that produces this wine. |
| About Ex Arena | |
| Words of Praise | - Jancis Robinson, MW : Domaine de Cébène, Great Value from Languedoc Roussillon. 2011 Ex Arena, 16 pts "Just how well Brigitte Chevalier's Dom de Cébène Languedoc reds are tasting". - eRobertParker.com. (89-90)/100 : 2010 Ex Arena ; 89/100 : 2009 Ex Arena ; 90/100 : 2008 Ex Arena - Ex Arena 2012 : Bronze, Challenge Millésime Bio 2014 - Ex Arena 2010 : Gold Medal, Concours de Lyon 2012 ; Silver Medal, Amphore 2012 (Bio wine) - Great Gold Medal, Concours de Lyon 2012 (Ex Arena 2010) |

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LES BANCÈLS

Faugères – Grand Terroir de Schiste



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Les Bancèls faces north to make a uniquely southern wine

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).

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| 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 cassettes. |
| 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 Cévenna 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. |

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| Words of Praise | <ul style="list-style-type: none">- Jancis Robinson, MW : 2010 Les Bancèls 16,5 /20 Great Value - 2011 Les Bancèls, 16 pts. "Just how well Brigitte Chevalier's Dom de Cébène Languedoc reds are tasting".- eRobertParker.com. 91/100 : Les Bancèls 2011- 3*** Decanter : 2009 Les Bancèls- Commended Medal Decanter Wine World Award 2011 : Les Bancèls 2009- Great Gold Medal, Concours International de Lyon 2013, Les Bancèls 2011- Guides Bettane & Desseuve : Les Bancèls 2008, 2009, 2010, 2011- 1* Guide Hachette 2012, Les Bancèls 2009- Gold, 2011 Les Féminales, Les Bancèls 2009 / Bronze Challenge Millésime Bio, 2012 Bancèls |
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BELLE LURETTE
Faugères Grand Terroir de Schiste



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Belle Lurette, very old Carignan Vines

The venerable vines used for this wine tell a long story of the men and women who have sculpted them over the years. They now produce very small quantities of grapes, creating a noble wine, lively and distinguished, astonishingly fresh and voluptuous.

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| 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 | A blend of very old and deep-rooted vines of Carignan (majority), Mourvèdre and Grenache. |
| Yields and Harvest | Very low yields. Carignan less than 15 hl/ha. Syrah and Grenache around 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 Alcohol content | No destemming. The grapes gently fall into the small cement vats of our authentic winery. Ageing in stainless steels vats. Temperature control. No oak. We use the grape press of the old cellar, built in the early 1900's. Alcohol content : about 14%. |
| Tasting comments | Very ripe nose with red fruit (cherry) and a certain stony minerality with an <i>acidulé</i> note. The very nicely coated tannins give Belle Lurette its personality. |
| Food Pairing | It is a warm invitation to accompany all sorts of gourmet food (grilled pork with sage, game, cassoulet with preserved duck, or even steak and kidney pie...). |
| 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 m) close to the vineyard. |
| About "Belle Lurette" | The idiom <i>il y a belle lurette</i> means <i>a long time ago</i> |
| Words of Praise | - Jancis Robinson, MW : Domaine de Cébène, Great Value from Languedoc Roussillon, 2011 Belle Lurette 16.5 pts. "Just how well Brigitte Chevalier's Dom de Cébène Languedoc reds are tasting". - eRobertParker.com. 92/100 : Belle Lurette 2012 - Rosemary George, MW. : "...Very ripe nose with red fruit and a certain stony minerality ..." - Guide Bettane & Desseauve 2013. Belle Lurette 2011 : 15,5 |

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FELGARIA

Faugères – Grand Terroir de Schiste



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Felgaria, Grand vin de garde - Mourvèdre on slate terroir

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 flagship 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.

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| 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. We strive to bring out the taste of the terroir. Manual harvest in small cagettes. 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. |
| Alcohol content | We use the grape press of the old cellar, built in the early 1900's. Alcohol : about 14%. |
| 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 Felgaria | Felgaria is how the Romans referred to the Faugères region. |
| Words of Praise | <ul style="list-style-type: none">- eRobertParker.com. 94/100 : Felgaria 2011- Decanter 2013 :17,5/20 (91/100), Andrew Jefford. " [Felgaria 2011] from Brigitte Chevalier's outstanding Cébène is one of Faugères' reference cuvées and a Languedoc fine wine by any measure" Chosen as one of the 12 "Best of the South.- Jancis Robinson, MW : 2011 Felgaria, N°1, the Best Languedoc Roussillon Value. 17.5 /20 "Big but delicate. Bravo ! " "Just how well B. Chevalier's Dom de Cébène reds are tasting".- The World Atlas of Wine, Jancis Robinson, MW. Domaine de Cébène- 4**** Decanter : 2009 Felgaria (17,5) "Highly recommended"- 2** Guide Hachette 2012, Felgaria 2009, Guide Hachette 2014, Felgaria 2011- Trophy 2013 Top 100 UK Languedoc Roussillon Sud de France Competition (Felgaria 2011)- Challenge Millésime Bio Medals : Gold for Felgaria 2010 and 2008, Silver for Felgaria 2011- Guide Bettane & Desseauve 2010 et 2012. Felgaria 2010, 15,5 pts |