

# Domaine Saint-Martin d'Agel

## FAUGERES AOC

A very easy drinking style and a fine introduction to the wines of Faugères appellation



Owner	Since 1822 in the hands of the same family (Family Lugagne Delpon)
Director	Pierre Roque, a well-known oenologist in the Languedoc
Winemaking consultant	Brigitte Chevalier, owner of Domaine de Cébène, Faugères
Superficy of the estate	10 hectares Faugères (and 20 hectares Vin de Pays d'Oc and Côtes de Thongue)
Terroir	Schistes on hillside facing the South and the Mediterranean sea.
Varietals	55% Syrah, 25% Grenache, 10% Carignan, Mourvèdre
Average age of the vines	18 to 25 years old. Yield : 30 to 40 hl /hectare (about 4 000 to 5 300 bottles)
Vinification	Cold maceration to keep the delicate fruit aromas. Soft extraction with <i>pigeages</i> to keep the finesse. Long maceration in order to developp the complexity
Ageing	In stainless steel vats. Production 40 000 bottles

### **Description**

Domaine Saint-Martin d'Agel shows a very easy drinking style : Lot of fruit, very soft tannins, not aggressive to the palate, with a nice spicy finish. It 's a fine introduction to Faugères wines. In Faugères, the schists (*slates*) terroir enable to produce wine with lot of finesse and elegance. The tannins are soft, round and should not aggress the palate.

We harvest the grapes at the right maturity (ripe but not overripe) and vinify each parcel separately. This gives us the opportunity to select and blend the best vats. During the vinification, we use the *pigeage* method, like in Burgundy, for the better quality of the tannins. No ageing in oak. We bottle the wine rather early, to keep the magnificent fruit aromas that are shown during vinification.

### **Tasting comments of 2010 Domaine Saint-Martin d'Agel**

You should drink this wine at a rather cool temperature, 16% - 17% enabling the wine warming up a little in the glass during the tasting.

Medium raspberry/purple colour. Quite brilliant and pure.

On the nose, you immediately feel the fruity notes coming out of the glass. The aromas are beautifully fresh and vibrant, suggesting blackcurrant, plum, with background notes of spices : cinnamon and oregano, white pepper.

The palate is similarly fresh and juicy, a touch of black cherry and a delightfully fresh, acidity. The tannins are beautifully soft and velvety and there is just a hint of spiciness to the finish.

This wine is a fine introduction to the wines of the Faugères appellation. it is seriously soft, refreshing and food-friendly.

You can enjoy it before eating. But it also will suit best during the whole dinner /lunch with pizza, barbecue, grilled meat or meat with sauce. You should try it with a fish and red peperoni sauce.

### **Medals :**

- Silver Medal Concours de Lyon 2011 (2010 Domaine Saint-Martin d'Agel, Faugères)
- Bronze Medal Concours des Féminales – Beaune 2011 (2010 Domaine Saint-Martin d'Agel, Faugères)

### **Press Review :**

- 2012 Bettane & Desseauve Le Grand Guide des Vins de France: 15 /20 vintage 2010  
« Superbe échantillon de Faugères, aux tanins fins et frais, sveltes et raffinés »
- Grand Guide des Vins de France 2010 Bettane & Desseauve : 16 /20 (Domaine Saint-Martin d'Agel 2008)  
« Un nouveau Domaine qui fait son entrée dans le Guide. Il produit une remarquable cuvée à base de Syrah, Grenache et Carignan. L'ensemble est d'une buvabilité étonnante, avec des tanins frais et fins »
- Noted as the « Talent discovery » in the French Guide Les Meilleurs vins à Petits Prix 2011 of Revue du Vin de France by Gerbelle & Maurange (The Guide of Affordable Wine 2011)

### **About Brigitte Chevalier - Jancis Robinson : » Recommendations**

Two years ago Brigitte Chevalier decided to return to .. Languedoc to make wine. I tasted her efforts last year and was most impressed, with a lot of her wines providing an excellent quality/price ratio." Jancis Robinson.com