



Domaine St-Martin d'Agel

Le Pèlerin

2010 FAUGERES AOC
Grand Terroir de Schiste

*A la croisée des chemins, at the crossroads of time
St Martin d'Agel offers its soft and fruity wines to eager,
gastronomic modern day pilgrims.*

A very easy drinking style and a fine introduction to Faugères AOC wines

Owner	Since 1822, family Lugagne Delpon
Director	Pierre Roque, a well-known oenologist, consultant for famous and successful estates. Brigitte Chevalier
Consultant	
Superficy of the estate	10 hectares Faugères (and 20 hectares Vin de Pays d'Oc and Côtes de Thongue)
Terroir	Slate hillsides (schiste) facing the South and the Mediterranean sea.
Varietals	55% Syrah, 25% Grenache, 10% Carignan, Mourvèdre
Average age of the vines	20 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 develop the complexity
Ageing	In stainless steel vats. Production 40 000 bottles

Description of the » Pèlerin » Cuvée (Pilgrim)

From the vineyard's slate hillsides, Syrah, Grenache, Carignan and Mourvèdre have been blended for this velvet, elegant Faugères which exhales tender fruit.

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 for the better quality of the tannins. We bottle the wine rather early, to keep the magnificent fruit aromas caught during vinification.

Tasting comments

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 Faugères AOC wines. It is seriously soft, refreshing and food-friendly. Serve at 17°C on a sunny terrace, before eating, or with cannelloni and mushrooms, a loin of lam or burbot with sweet pepper.

Some Medals

Silver Medal Concours International Lyon 2011, Domaine St-Martin d'Agel, Faugères 2010

Bronze Medal Concours des Grands Vins de France Mâcon 2012, Domaine St Martin d'Agel 2010

Grand Or Concours International Lyon 2012, Domaine St Martin d'Agel, Auprès de Ma Vigne, Faugères 2011

Bronze Medal Concours des Féminales Beaune 2011, Domaine St-Martin d'Agel, Auprès de Ma Vigne, Faugères 2010

Words of Praise

- **Jancis Robinson, MW, Great Value from Languedoc Rousillon, 2010** Domaine St Martin d'Agel 15,50 pts
- Bettane & Desseauve's Grand Guide des Vins de France 2012 et 2010 : 15 /20 Domaine St-Martin d'Agel 2010
" Superbe échantillon de Faugères, aux tanins fins et frais, sveltes et raffinés "
16 /20 Domaine St-Martin d'Agel 2008 ... d'une buvabilité étonnante, avec des tanins frais et fins
- La Revue du Vin de France 2012, Spécial Millésime 2011 : Domaine St Martin d'Agel, 2011
One of the only 2 *réussites* in Faugères : " Une matière digeste, mûre et fraîche, un fruit sain... un vin savoureux et frais... "
- *Talent discovery* in the French Guide Revue du Vin de France's Meilleurs Vins à Petits Prix 2011, Gerbelle & Maurange (2011 Guide of Affordable Wine) : Domaine S-Martin d'Agel