

# CHÂTEAU DE FLAUGERGUES LANGUEDOC "CUVÉE SOMMELIÈRE"

*Château Flaugergues*

Grenache Noir, Syrah & Mourvedre. From the Coteaux du Languedoc of Southern France. Cherry and plum on the nose. Juicy, vibrant core of fruit on the palate. A touch of herbs & pepper on the finish. Pair with red meats, red meats in sauce, beef stew & other hearty fare.

The Château de Flaugergues is situated in one of the twelve terroirs found in the Côteaux du Languedoc known as 'La Mejanelle'. The Romans cultivated vines and olives there over 2000 years ago. The monks of Grand Mont maintained this tradition, and after them the ancestors of the current owners have continued to do so from 1696 until the present day. This exceptional terroir is made up of rounded pebbles called 'les Grés' (from deposits in the Rhone delta) and thrives in the area's Mediterranean climate with its strong maritime influence. The vineyards, located 3 km to the east of Montpellier, have west/south exposure. The 75-acre vineyard is dominated by early-ripening grapes; it is the harmonious combination of different vines which allows for the creation of such a rich range of fine aromatic wines. All Flaugergues wines are bottled in the chateau.

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## *Tasting Note:*

### CHÂTEAU DE FLAUGERGUES LANGUEDOC "CUVÉE SOMMELIÈRE"

Grenache Noir, Syrah & Mourvedre.  
Aromas of cherries, black fruit & licorice;  
complex fruity palate; herbs & pepper on  
the finish.

## *Shelf Talker:*

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