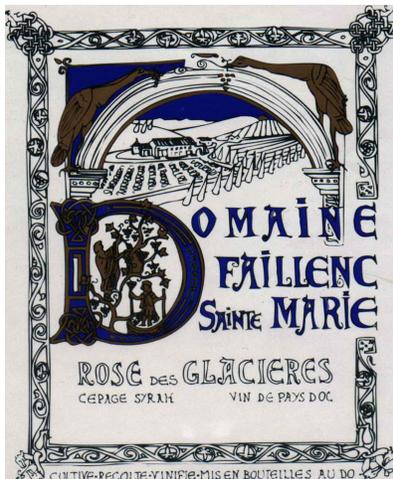


# Faillenc Sainte Marie



## Vin de Pays d'Oc Rosé des Glacières



### At a Glance:

- **Appellation:** IGP Vin de Pays d'Oc
- **Encépagement:** Syrah (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 7 ha of vines in the foothills leading to Mont Alaric near the village of Douzens
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are head trained and average 40 years old.
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

### In The Cellar:

- **Fermentation:** Spontaneous, in concrete vats after a few hours of skin contact
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** c. 6 months in concrete vats
- **Press Wine:** 100% Press wine
- **Fining and Filtration:** Bentonite fining, sterile plate filtration
- **Sulfur:** Applied at harvest and at bottling, with c. 60 mg/l total

### In The Glass:

The rosé is made via the saignée method. The grapes go into a tank for a short period of time, usually overnight. After this short maceration period, the juice “bled” off has absorbed some color from the skins, but does not carry the dark purple hue that Syrah can produce. The fermentation is long and slow at controlled temperatures. The Giberts have traditionally left a trace of residual sugar in this rosé, believing that it complements the fruit; but, beginning with the 2011 vintage, the wine will be vinified “dry” to emphasize the true terroir of this very special micro-climate.