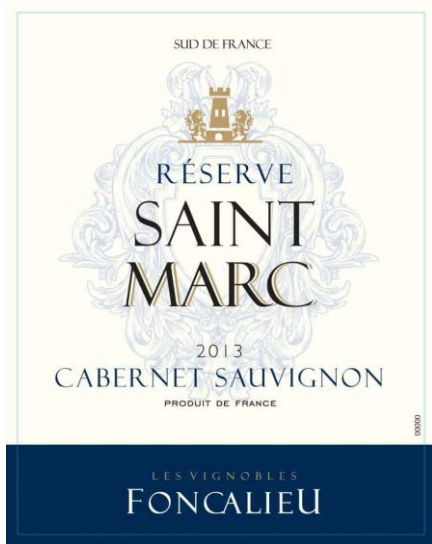


# the wine trust

HERITAGE • TRADITION • CRAFT



## Background

**Owner:** Vignobles Foncalieu Cooperative

**Country:** France

**Region:** Languedoc / Southwest France

**Annual Production:** 50,000cs

**Description:** Reserve St Marc is made by the Foncalieu cooperative located in Puycheric in the Languedoc region of southwest France. A 50 year old endeavor, Foncalieu has 650 growers who collectively farm over 4,000 hectares of vineyards stretching over a variety of terrains and terroirs. With state of the art facilities, a quality-driven approach and an experienced management team, the coop has been named one of the 50 best known wineries in the world.

## Wine Notes – 2020 Reserve St. Marc Cabernet Sauvignon

Reserve St Marc is made by the Vignobles Foncalieu Cooperative in southwest France. An extensive enterprise, Foncalieu brings together 650 growers who collectively farm 4,000 hectares of vineyards stretching across a variety of terroirs in the Languedoc. The Cabernet Sauvignon used in this bottling comes from Puycheric and is grown on clay-limestone soils. The winemaking focuses on easy drinkability and varietal character, eschewing oak influences to allow the beauty of the fruit to shine through unobstructed. This certified Vegan wine is a lovely purple-red color and features intense notes of black and red fruits and a silky, fresh mouthfeel.

## Technical Specifications

<b>Varietal Composition:</b>	100% Cabernet Sauvignon
<b>Vineyard Region:</b>	Puycheric, Languedoc, Southwest France
<b>Vine Age / Yields:</b>	25 years old
<b>Production Volume:</b>	~12,000cs
<b>Vineyard Characteristics:</b>	Clay and limestone soils on a flat exposure
<b>Wine-Making / Vinification:</b>	Mechanized harvest, 100% destemmed fruit, pneumatic pressing 2 week temperature controlled fermentation in stainless steel tanks using select yeast, daily mechanical punch down to extract tannins and color, followed by racking 3 months aging in stainless steel vats to allow fruit characteristics to emerge, filtered.
<b>Alcohol / Volume:</b>	12.5%
<b>Residual Sugar:</b>	3.2 g/L
<b>pH:</b>	3.5