

CÉBÈNE

A vineyard with a sense of place

FELGARIA red Faugères AOP

Brigitte Chevalier came to Faugères to make wine in her own, highly individual way. In a short space of time, the estate has established itself as a leader within its chosen appellation (chosen as one of the few Best of the South" vineyards by Andrew Jefford, MW, in Decanter magazine and referred to in the French press as "perfect, text-book example of Faugères wines) and a highly rated name within winemaking circles.

She wants to capture the style and delicate flavor of cooler-appellation wines in the Languedoc. Her judicious choice of terroirs, combined with deep-rooted vines, very low yields, grapes hand-picked at optimum ripeness and careful vinification give her organic wines a unique profile.

Felgaria, Grand vin de garde - Mourvèdre on slate terroir

Felgaria is a selection of the most appropriate sections from within a few parcels of the Domaine de Cébène vineyard and is composed of some of the more promising barrels of Cébène, reserved to create this flagship wine.

The high proportion of Mourvèdre makes Felgaria unique for a Faugères wine. When combined with very low yields, a southern orientation and careful vinification, Mourvèdre undoubtedly has the potential to become the most emblematic varietal of the Faugères terroir: the schist of Faugères masters the impetuous character of the young Mourvèdre wine and enhances the personality of this unique grape variety that produces "grands vins de garde" - wines for ageing.

Terroir	100 % schist (slate) on the upper northern hills of the Faugères appellation, one of the older and most qualitative terroirs in the wine world. 40 km away from the Mediterranean, at an altitude of 320 metres.
Grapes	The high proportion of Mourvèdre makes this wine unique. Ripe Mourvèdre (>50%) growing on high, south-facing hills. Syrah and Grenache grown on high slate terraces facing north.
Yield and Harvest	Very low yield. We strive to bring out the taste of the terroir. Manual harvest in small cagettes. Selective picking in the vineyard and hand sorting at the winery. Each parcel (or section of a parcel) is harvested at different times and vinified separately.
Vinification and Ageing	As little intervention as possible. The berries gently fall into the 500 litre barrels by gravity. Ageing in 500 litre barrels. Soft pigeages, temperature control.
Alcohol content	Alcohol : about 14%.
Tasting comments	The high quality expression of Mourvèdre on schist. Deep and spicy aromas, expressive fruit, herbal notes (fern), minerality, typicity, fresh, rich, velvety tannins. Length.
Food pairing	Felgaria can be enjoyed when young but is also a wine with a great future (+10 years). This racy, sexy wine will accompany festive occasions, and is ideally served with wild-fowl (pheasant), pigeon or beef.
About the name Felgaria	Felgaria is how the Romans referred to the Faugères region.
Words of Praise	<ul style="list-style-type: none"> - RobertParker.com : (94-97) Felgaria 2015 "Wow, what a wine!" (Jeb Dunnuck); 94/100 Felgaria 2014 & 2011 ; 93/100 Felgaria 2009 ; 92 Felgaria 2012 & 2013 - Jancis Robinson, MW : Felgaria 2011, N°1, <i>the Best Languedoc Roussillon Value</i>, 17.5 /20. " Big but delicate. Bravo ! " Felgaria 2014 : 16.5+ (TC) ; Felgaria 2011 : 17 ; Felgaria 2013 : 17,5 Also, in The World Atlas of Wine - Gold Medal Decanter, 2014 Felgaria - Decanter / Andrew Jefford, MW : 17,5/20 (91/100) " [Felgaria 2011] from Brigitte Chevalier's outstanding Cébène is one of Faugères' reference cuvées and a Languedoc fine wine by any measure". Chosen as one of the 12 "Best of the South of France » - Decanter : 4**** 17.5 Felgaria 2009 "Highly recommended" ; Gold Medal, Felgaria 2012 - Vinum : Felgaria 2013 : 17,50 - Guide Hubert : 18/20 Felgaria 2013 - Guides Hachette : Felgaria 2009 (2**) ; Felgaria 2011 - Guide Bettane & Desseauve 2015 : 16/20 Felgaria 2012 - Challenge Millésime Bio : Gold Medals Felgaria 2010 & 2008

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*A vineyard with a sense of place*BELLE LURETTE
red Faugères AOP

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Belle Lurette, very old Carignan Vines

The venerable vines used for this wine tell a long story of the men and women who have sculpted them over the years. They now produce very small quantities of grapes, creating a noble wine, lively and distinguished, astonishingly fresh and voluptuous.

Terroir	100 % schist (slate) on the upper northern hills of the Faugères appellation, one of the older and most qualitative terroirs in the wine world. The north orientation of the vines ensures that the sugar maturation in the grapes does not precede the development of the phenolic compounds. 40 km from the Mediterranean, at 320 metres altitude.
Grapes	A blend of very old and deep-rooted vines of Carignan (majority), Mourvèdre and Grenache.
Yields and Harvest	Very low yields. Carignan less than 15 hl/ha. Syrah and Grenache around 20 hl/ha. Selective picking in the vineyard and at the winery. Each section within a parcel is harvested at different times and vinified separately. Manual harvest in small cagettes.
Vinification and ageing Alcohol content	The grapes gently fall into the stainless steels vats. Ageing in stainless steels vats. Temperature control. No oak. Alcohol content : about 14%.
Tasting comments	Very ripe nose with red fruit (cherry) and a certain stony minerality with an <i>acidulé</i> note. The very nicely coated tannins give Belle Lurette its personality.
Food Pairing	It is a warm invitation to accompany all sorts of gourmet food, grilled pork with sage, game, cassoulet with preserved duck ...
About the name Cébène	The goddess Cébenna gave her name to Les Cévennes, the mountains that form the southern part of the Massif Central, and her silhouette to the Caroux peak (1,020 m) close to the vineyard.
Words of Praise	- RobertParker.com. (92-94) Lurette 2015 ; 93+/100 Lurette 2013 ; 92/100 Lurette 2012 - Jancis Robinson, MW : 17/20 (TC) 2015* Belle Lurette ; 16.5/20 for 2011, 2012 & 2013 * « <i>Rugged, wonderful texture, full of life and story, like the hands of an old vigneron</i> » (TC) - Guide Bettane & Desseauve 15,5 Belle Lurette 2011 - La RVF Belle Lurette 15,5 pts : among the best Languedoc red wines

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LES BANCÈLS

red Faugères AOP

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Les Bancèls faces north to make a uniquely southern wine

Les Bancèls from the northern part of Faugères has all of the classic schist aromas and minerality typical of the better wines from this appellation.

Our Les Bancèls wine is distinctive in that this wine from this particular hillside possesses a balanced underlying acidity, fine tannins and an explosion of fruit that is more often found in high-quality wines.

Although 2008 was only my first vintage at Domaine de Cébène, Les Bancèls have been referred to in French press as "Faugères d'école" (perfect, text-book examples).

Terroir	100 % schist (slate) on the upper northern hills of the Faugères appellation, one of the older and most qualitative terroirs in the wine world. The north orientation of the vines ensures that the sugar maturation in the grapes does not precede the development of the phenolic compounds. 40 km from the Mediterranean, at 320 metres altitude.
Grapes	Deep-rooted vines. Syrah (>60%) and Grenache grow on a terraced mound in the extreme north of the Faugères appellation. Late-ripening Mourvèdre vines face due south.
Yields and Harvest	Very low yields (20 hl/ha). Selective picking in the vineyard and at the winery. Each section within a parcel is harvested at different times and vinified separately. Manual harvest in small cagettes.
Vinification and ageing	Optimal grape ripeness, careful vinification and organic farming. The grapes gently fall into the small stainless steel vats. Soft pigeages, temperature control. No oak. Alcohol: about
Alcohol content	14%
Tasting comments	A balanced, ripe, soft and lovely wine, with abundant fruit (black cherry, blueberry and cassis bouquet), spiciness (white pepper and garrigue herbs and plants), mineral typicity, complex structure, rich tannins are hints that Les Bancèls will continue to evolve over a number of years.
Food Pairing	Les Bancèls pairs with grilled red meats, game, mushroom risotto.
About the name Cébène	The goddess Cévenna gave her name to Les Cévennes, the mountains that form the southern part of the Massif Central, and her silhouette to the Caroux peak (1,020 metres) close to the vineyard.
About « Les Bancèls »	<i>Les Bancèls</i> is a local term designating the schist terraces where many of the Domaine de Cébène vines grow.
Words of Praise	<ul style="list-style-type: none"> - Jancis Robinson "Just how well Brigitte Chevalier's Dom de Cébène Languedoc reds are tasting". 16,5 / 20 ; 2015, 2012 & 2010 Les Bancèls 16,5 / 20 (TC) ; 2008, 20011 & 2013 Les Bancèls 17 - RobertParker.com. 92/100 Bancèls 2015 ; 91 Bancèls 2010 & 2011 ; 90 Bancèls 2012, 2013 & 2014 - Silver Medal Decanter Wine World Award: Bancèls 2012 - 3*** Decanter : 2009 Bancèls - 2** Guide Hachette 2015, Bancèls 2012; Guide Hubert 2015 Ténor (5 glasses) 2013 Bancèls - Gold Medal, Concours International de Lyon, Bancèls 2012 - Guides Bettane & Desseauve : Bancèls 2008, 2009, 2010, 2011, 2015 (15/20) - Challenge Millésime Bio : Silver Medal Les Bancèls 2013

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EX ARENA

Red IGP Pays d'Oc

Brigitte Chevalier came to Faugères to make wine in her own, highly individual way. In a short space of time, the estate has established itself as a leader within its chosen appellation (chosen as one of the few “Best of the South” vineyards by Andrew Jefford, MW, and referred to in the French press as “perfect, text-book example of Faugères wines) and a highly rated name within winemaking circles.

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Ex Arena, unique geology, incomparable Grenache

The Ex Arena vines are located on Villafranchian soil and on a 40-metre-deep bed of sea sediment and alluvial deposits. Besides offering the vines extraordinary drainage, this soil is perfect for low-vigour vines that yield small quantities of grapes with great concentration and complexity, obviously the key to a great terroir.

In these outstanding conditions, Grenache forms expressive fruit aromas with spicy sweetness and roundness reminiscent of a Châteauneuf-du-Pape, combined with a surprisingly fine, fresh, spicy mouth and soft tannins, which makes Ex Arena unique in the world of Grenache wines.

Terroir	Villafranchian (Grenache) and a 40-metre-deep bed of sea sediment and alluvial deposits of stone, pebbles, red sand and gravel from the Cévennes (Mourvèdre). In Corneilhan, 20 km from the Mediterranean. North of Béziers. Close to the Parc Régional Naturel du Haut-Languedoc, at an altitude of 40 metres.
Grapes	Grenache (90%), Mourvèdre. Density: Mourvèdre, 9,000 vine stocks on sunny hills
Yields	The yields are very low: Grenache: 20 hl/ha. Mourvèdre: < 10 hl/ha.
Density	Average age of the vines: 35 years old
Harvest	Manual harvest in small cassettes. Selective picking: each parcel (or each section within a parcel) and each variety is harvested at different times and vinified separately.
Vinification and Ageing	The grapes gently fall into the small stainless steel vats. Ageing in stainless steels vats.
Alcohol content	Alcohol content: about 13.5%
Tasting comments	Expressive fruit aromas with spicy sweetness and roundness combined with a surprisingly fine, fresh, spicy mouth which makes its profile unique.
Food pairing	Ex Arena can be paired with a wide range of Mediterranean dishes, lamb stew, chicken tajine, even strawberries or chocolate cake - or enjoyed on its own. Ex Arena develops remarkably after 24 hours. It can be drunk now or aged for up to 8 years.
About the name Cébène	The goddess Cébéna gave her name to Les Cévennes, the mountains that form the southern part of the Massif Central, and her silhouette to the Caroux peak (1,020 metres) close to the vineyard. Ex Arena is Latin for “out of the sand,” a nod to the unique soil that produces this wine.
About Ex Arena	
Words of Praise	<ul style="list-style-type: none"> - Jancis Robinson, MW : 2011 & 2013 Ex Arena 16.5 /20 ; 2015 Ex Arena 16/20 (TC) Domaine de Cébène, Great Value from Languedoc Roussillon. "Just how well Brigitte Chevalier's Dom de Cébène Languedoc reds are tasting". - RobertParker.com 92/100 Ex Arena 2015 ;90/100: 2008 & 2010; 89/100: Ex Arena 2009 & 2013 - Guides Bettane & Desseauve : 14.5/20 Ex Arena 2013 ; 13,5/20 Ex Arena 2012 - Challenge Millésime Bio 2014 Ex Arena 2012: Bronze Medal - Great Gold Medal, Concours Lyon 2012 : Ex Arena 2010