The Mosaic of Senses

TO THE EAR :

By its living music: the song of the cicadas in the warm season, the noisy, intoxicating, icy, sharp breath of the Mistral in winter...

TO THE EYE:

By this depth of views in cool weather with the majestic Montagne Noire to the North East, a true actor of the semi-arid climate, towards the South one sees the chiselled elegance of the terraces that lead to the sea...

TO THE NOSE:

With its scents of thyme, boxwood, fennel and hot stones that burn your insides, so hot is the air in the height of summer...

IN MOUTH:

By its wine tasted on the shady and noisy terraces accompanied by local dishes Fréginat, crayfish poached in the local streams, wild boar, Sunday chicken, small stuffings and figs with garden wine...

TO THE TOUCH

...

The Reflection of Nature

AGRICULTURE BIOLOGIQUE

FR-BIO-01

vigneron indépendant

LA LIVINIÈRE

LE 1ER CRU DU LANGUEDOC

vignobles & découvertes

La Région Occitanie Pyrénées - Méditerranée

CHATEAU FAITEAU - LA LIVINIERE - OCCITANIE - FRANCE

contact@chateaufaiteau.com - www.chateaufaiteau.com

LA VIGNE DES CHANSONS - BLANC

VIN DE FRANCE
2024

TERRET 60% GRENACHE 40%

ABOUT THIS CUVEE

- Parcels less than 10 years old
- 210m altitude, benefiting from cool nights.
- Soil : sandstone marl and soft limestone
- Harvested exclusively by hand
- Direct pressing
- During vinification : control of fermentation temperature, stirring of fine lees.
- Bottled at the end of winter early spring.

TASTING COMMENTARY

The colour is clear and limpid.
The nose offers aromas of exotic fruits and a hint of flowers.
On the palate, the primary aromas are of pome fruit and stone fruit, with a hint of fennel.

The finish is fresh and well-balanced.

A perfect accompaniment to aperitifs and seafood.
Also goes well with fish, cheese and white meat.

PROFILE

Fruity	●●●●○
Floral	●●○○○
Mineral	●●●○○
Freshness	●●●○○

Keeping : 2 years

Service : 10°C

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34210 La Livinière
Languedoc, France
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Visit | opening

May to September, Monday to Saturday.
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LA VIGNE DES CHANSONS - ROSÉ

AOP MINERVOIS
2024

CINSAULT 50% SYRAH 50%

ABOUT THIS CUVEE

- Parcels 10 and 20 years old.
- From 120m to 180m altitude.
- Clay-limestone soils
- Harvested exclusively by hand
- Pressed rosé
- During vinification : control of fermentation temperature.
- Bottled in late winter, early spring.

TASTING COMMENTARY

A clear salmon colour.
The nose is straightforward, with aromas of stone fruit, citrus and red fruit.
Long-lasting stone fruit aromas on the palate.

Delicious, fresh and well-balanced.

Goes well with starters based on raw vegetables, savoury tarts, small stuffed dishes, vegetables a la plancha and white meat.

Perfect as an aperitif.

PROFILE

Fruity	●●●●●
Floral	●○○○○
Mineral	○○○○○
Freshness	●●○○○

Keeping : 2 years

Service : 10°C

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LA VIGNE DES CHANSONS - ROUGE

AOP MINERVOIS
2022

CINSAULT 60% CARIGNAN 40%

ABOUT THIS CUVEE

- Plots 11 and 61 years old.
- Altitude around 170m
- Soil : clay-limestone with marl and sandstone.
- Harvested when ripe, partly by hand and partly by machine.
- The grapes are destemmed.
- Pumping over only.
- Short vatting period
- Bottled quickly to capture the aromas.

TASTING COMMENTARY

The colour is a bright, shallow red.
The nose is magnificently aromatic and fruity, as is the attack on the palate: red fruit with a slightly toasty finish.
The tannins are light and mellow.

A wine for friends, a wine for pleasure.

A perfect accompaniment to starters, light cuisine, spicy dishes and world cuisine.

As an aperitif and with all its accompaniments, such as spreads and cochonnailles.

PROFILE

Fruity	●●●●●
Mineral	●●○○○
Spicy	●○○○○
Tannins	○○○○○
Woody	○○○○○

Possible keep : 5 years

Service : 18°C

Can refresh it

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NU & CULOTTÉ

VIN DE FRANCE
2022

MOURVÈDRE 50% SYRAH 50%

ABOUT THIS CUVEE

- Parcels aged between 30 and 60 years
- Clay-limestone soils with veins of soft limestone.
- Harvested by hand
- Vinification destemmed, using indigenous yeasts
- Remontages, délestages
- Aged in vats
- Filtered and bottled in spring
- Cuvée without sulphites add

TASTING COMMENTARY

The colour is an intense dark red.
The nose has aromas of garrigue, thyme, rosemary and jammy fruit.
On the palate, it is beautifully dense and structured.

A sunny cuvée, it conveys the goodness of our work.

PROFILE

Fruity	●●●○○
Mineral	○○○○○
Spicy	●●●●○
Tannins	●●●○○
Woody	○○○○○
Generosity	●●●○○

AWARDS

2022 -
Voted ‘Coup de Coeur’ by Terre de Vins - Article written by Sylvie TONNAIRE

Possible keep : 5 years

Service : 18°C

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CHÂTEAU FAITEAU

AOP MINERVOIS
2021

SYRAH 50% CARIGNAN 20% GRENACHE 20% MOURVÈDRE 10%

ABOUT THIS CUVEE

- Parcels between 30 and 60 years old, from our 3 terroirs: on stony terraces, the soubergues composed of sandstone and sandstone marl, and the first slopes composed of limestone.
- Altitude between 160m and 180m
- Harvested in part by hand at maturity
- Vinified destemmed
- Remontages et délestages to extract the aromas
- Aged in vats after blending for 6 months.

TASTING COMMENTARY

This cuvée has a brilliant, deep, bright red colour, with an expressive nose of ripe red fruit and spices.
On the palate, the attack is straightforward, dense and full-bodied, with tannins that are present and mellow.
Beautiful balance, harmony, freshness and a graceful finish.

Château Faiteau exudes the enchantment of our terroir and the sincerity of our work.

PROFILE

Fruity	●●●○○
Mineral	●●○○○
Spicy	●●●○○
Tannins	●●○○○
Woody	○○○○○
Generosity	●●●○○

AWARDS

Vintage 2022 - Gold medal at the competition of great wines of France in Macon 2025

Vintage 2021 - Silver medal at the competition of great wines of France in Macon 2023

Vintage 2017 - Gold medal at the competition of great wines of France in Macon 2018

Vintage 2015 - Bronze medal at the competition of great wines of France in Macon 2016

Possible keep : 5 to 8 years

Service : 18°C

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GASTON

AOP LA LIVINIÈRE
2019

SYRAH 70% CARIGNAN 15% GRENACHE 15%

ABOUT THIS CUVEE

- Parcels aged between 30 and 70 years, located on the soubergues, composed of sandstone and sandstone marl, and the first slopes, composed of limestone.
- Altitude varies between 100m and 220m
- Harvested by hand
- Vinified destemmed
- Pumping over, délestage, punching down
- to extract the aromas
- Aged in vats for a minimum of one year after blending

TASTING COMMENTARY

This cuvée has an intense, purplish-red colour.
The nose is rich and complex, with notes of mocha, cocoa, spices and jammy black fruit.
On the palate, the tannins are unctuous, accompanied by a lovely density and a slowly endless length.

A wine to enjoy between the fireplace, barbecue and winter vegetable garden.

PROFILE

Fruity	●●○○○
Mineral	●○○○○
Spicy	●●●●○
Tannins	●●●○○
Woody	○○○○○
Generosity	●●●●●

AWARDS

Vintage 2019 -
Coup de cœur awarded by the Maison des Vins du Minervois.

Vintage 2018 -
Medalist in the Bettane+desseauve prix+plaisir competition.
1 star in the Guide Hachette des Vins 2022.
Coup de cœur awarded by the Maison des Vins du Minervois.

Vintage 2017 -
Gold medal in the Elle à Table competition.
Gold medal at the Grands Vins de France competition in Macon.

Possible keep : + to 10 years

Service : 18°C

Can be decanted before drinking

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FLORIANE

AOP LA LIVINIÈRE
2022

SYRAH 84% MOURVÈDRE 16%

ABOUT THIS CUVEE

- Plot selection, young vines 6 years old, reclaimed abandoned hillside, south-facing
- Altitude 230m.
- Low yield, approx. 25hl/hectare.
- Clay-limestone soil with veins of soft limestone
- Hand-harvested, slightly over-ripe grapes.
- Vinified destemmed
- Remontages, délestages.
- Aged in jars (60% clay, 40% sandstone.) Micro-oxygenation is favoured, preserving the purity of the fruit : this type of ageing does not impart any taste or smell.

TASTING COMMENTARY

Deep colour, black juice.
The nose is fruity and mineral. There are hints of menthol and garrigue.
On the palate, the attack is straightforward and fresh, with black fruit, minerality and a slightly chalky finish.

Aeration reveals its full bouquet.

PROFILE

Fruity	●●●○○
Mineral	●●●●●
Spicy	●●●●○
Tannins	●●●●○
Woody	○○○○○
Generosity	●●●●○

AWARDS

2022 -
Article on Terre de Vins by Jean-Michel BROUARD
(https://www.terredevins.com/actualites/quatuor-de-bio-minervois-la-liviniere)

possible keep : more than 10 years

Service : 18°C

Decant before drinking

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Our grape varieties

SYRAH
Legend has it that it comes from Persia (Iran), from the town of Shiraz or Chiraz. In 1998, a paternity test revealed that Syrah is the fruit of a natural cross between Mondeuse blanche (the mother, from Savoie) and Dureza (the father, from Ardèche). A grape variety with red and black fruit aromas.

CARIGNAN
It tolerates heat and wind well. It likes dry, stony slopes, which are highly susceptible to powdery mildew. On hillsides, when properly trained and vinified, it develops the inimitable fragrance of the garrigue. Perfectly adapted to the Mediterranean climate, it can be pruned in a goblet shape, which, with its drooping leaves close to the ground, protects it from the sun and enables it to withstand the violent winds that often blow here.
Another quality is its great resistance to drought. An unloved plant...and yet so great.

GRENACHE
Seductive and generous, Grenache is one of the world's most popular and widely grown grape varieties. Also known as Grenache Noir, of Spanish origin, it is found in a large number of Mediterranean appellations. A sun-loving variety, it thrives in our terroirs.
It produces particularly fruity, characterful red wines. It is characterized by its golden-red color.
Remarkably powerful, it exhales aromas of red fruit (especially raspberry) and spices.

MOURVÈDRE
It has found its preferred terroir here, particularly in the south. It thrives in a hot, dry climate.
A variety with a strong personality, it produces red wines of character, powerful and tannic. Its aromas are empyreumatic, with notes of pepper, caramel and roasting. Mourvèdre also imparts black fruit notes (blackberry and blueberry) with vegetal touches of laurel and garrigue.

CINSAULT
It produces large black grapes, with very sweet, juicy white flesh. An old Languedoc variety, low in tannins. It is drought and wind resistant and can tolerate extreme temperatures.

TERRET BLANC
These are twin varieties of Terret Noir. Both were widely cultivated in the Hérault region near Sète. Nervous grape variety.

GRENACHE BLANC
This variety is the white mutation of Grenache noir. Its area of cultivation is steadily declining in Languedoc. It produces an interesting, warm dry white wine, long on the palate with fullness and body, with aromas of fennel, dill, melon and white nectarine.