

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





FLORIANE

CRU LA LIVINIÈRE

2022

SYRAH 84%, MOURVÈDRE 16%



FR-BIO-01



TASTING

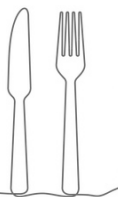
SUBLIME EXPRESSION OF AN EXCEPTIONAL CUVÉE

Deep color, black juice.

Fruity, mineral, fresh nose. Notes of menthol and garrigue, warm spices and buttered hazelnuts.

On the palate, a straightforward, fresh attack of jammy black fruit. Mineral on a slightly chalky finish.

The tannins fill the mouth with softness, and aeration delivers the full bouquet.



FOOD AND WINE

Accompany your shared moments of gastronomy, and selected dishes.

PROFIL

wooded ○○○○○○

softness ●●●○○○

aromatic ●●●●●●

Spicy

●●●●●●

●●●●○

POTENTIAL AGING : 10 YEARS

WINE-MAKING

Matured in jars, favoring micro-oxygenation and imparting neither taste nor odor. Delicate, mellow tannins, while preserving the purity of the fruit.

SOILS

Clay-limestone with soft limestone veins, south-facing.

PARCELLES DE LA CUVÉE

Aged 6 and 20

LA LIVINIÈRE
LE 1^{ER} CRU DU LANGUEDOC





GASTON

CRU LA LIVINIÈRE

2018

SYRAH 70%, CARIGNAN 15%, GRENACHE 15%



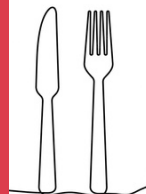
- *Bettane+desseauve prix+plaisir 2023 award winner*
- *Guide Hachette des vins 1 star*
- *Coup de cœur awarded by the Maison des Vins du Minervois*



TASTING

A WINE OF GREAT AMBITION

The peaceful power of great wines of great ambition, without austerity and without fear. Gourmet and complex aromatics: warm spices, ripe fruit, candied fruit. The beautiful complementarity of these three flagship grape varieties of the appellation. Unctuous tannins that accompany a very nice density in the mouth, a slowly endless length.



FOOD AND WINE

Grilled beef, in tagine, in sauce; wild boar, ventrèche. Pan-fried mushrooms. Between a barbecue fireplace and a vegetable garden.

Calls for taking your time and cooking that takes its time, that we share. To be opened 1 hour before

PROFIL

Fruity	● ● ○ ○ ○	Spicy	● ● ● ● ○
Floral	● ○ ○ ○ ○	Wooded	○ ○ ○ ○ ○
Mineral	● ● ○ ○ ○	Amplitude	● ● ● ● ○

POTENTIAL AGING : 10 YEARS

WINE-MAKING

Vinified in de-stemmed and long vatting time. Reassembly, punching down.

SOILS

Limestone to marlstone with southern exposure.
(Les soubergues et les première côte de La Livinière)

PARCELS OF THE CUVÉE

Aged between 30 and 70 years



LE GUIDE
HACHETTE
DES VINS
2022



COUP
DE COEUR

bettane +
desseauve
prix+plaisir

BRONZE 2023

LA LIVINIÈRE

LE 1^{ER} CRU DU LANGUEDOC





CHÂTEAU FAITEAU

AOC MINERVOIS

2021

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



Medal winner at the Concours des Grands Vins de France at Macon 2023



TASTING

CLASSY EXPRESSION OF THE DOMAIN

The Château Faiteau cuvée exudes the enchantment of the terroir and the sincerity of the work. Red fruit and spices on the nose, generous aromatic roundness on the palate, good length, balanced by a fresh finish.



FOOD AND WINE

Mushroom and sautéed potato, duck breast, duck parmentier, guinea fowl, roast poultry.

PROFIL

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

Spicy ●●●○○
Tanins ●●○○○
Amplitude ●●●○○

POTENTIAL AGING: 5 TO 7 YEARS

WINE-MAKING

Vinified in de-stemmed with a vatting period of about twelve days. Removal of weight and pumping over. Aged in vats after blending for a minimum of six months.

SOILS

Clay-limestone soil with a stoniness of 50%.

PARCELS OF THE CUVÉE

Aged between 30 and 60 years



LA LIVINIÈRE
LE 1^{ER} CRU DU LANGUEDOC



NU & CULOTTÉ

VIN DE FRANCE

2022

MOURVÈDRE 50%, SYRAH 50%



TASTING

BOLDLY QUALITATIVE

A sulphite-free wine vinified with indigenous yeasts and lightly filtered before bottling.

It conveys the goodness of our work.

A sunny wine, with essences of garrigue and olives, and a nice density in the mouth, organized.



FOOD AND WINE

White kidney beans, simmered lentils, poultry, rabbit.

PROFIL

Fruity ● ● ● ○ ○

Floral ● ● ○ ○ ○

Mineral ● ● ○ ○ ○

Spicy ● ● ● ○ ○

Tanins ● ● ○ ○ ○

Amplitude ● ● ● ○ ○

POTENTIAL AGING : 5 TO 7 YEARS

WINE-MAKING

Hand-picked, vinified de-stemmed and on indigenous yeasts. Racking at the beginning of the fermentation.

Matured in vats.

SOILS

Marly clay-limestone with soft limestone veins.

(Les soubergues et 1ère cotes de La Livinière)

PARCELS OF THE CUVÉE

Aged between 30 and 60 years

LA LIVINIÈRE

LE 1^{ER} CRU DU LANGUEDOC





LA VIGNE DES CHANSONS - ROUGE

AOC MINERVOIS

2021

CINSAULT 50%, CARIGNAN 50%



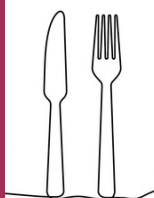
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TASTING

PLEASURE WINE

Fruity aromas of peach, pomegranate and raspberry, fruity attack on light and melted tannins, light wine.



FOOD AND WINE

Pâté and all kinds of pork dishes for aperitif, starters and light cuisine. Perfect accompaniment to spicy world cuisine.

PROFIL

Fruity	● ● ● ● ●	Spicy	● ○ ○ ○ ○
Floral	● ○ ○ ○ ○	Tanins	● ○ ○ ○ ○
Mineral	● ● ○ ○ ○	Amplitude	● ● ○ ○ ○

POTENTIAL AGING : TO DRINK WITHIN 5 YEARS

WINE-MAKING

Vinified with the grapes removed from the stalk.
Short vatting time.

SOILS

Limestone marl on the first slopes (170m) benefiting from the cool nights. Terraces, marly sandstone

PARCELS OF THE CUVÉE

Aged between 10 and 60 years

LA LIVINIÈRE
LE 1^{ER} CRU DU LANGUEDOC



LA VIGNE DES CHANSONS - ROSÉ

A O C M I N E R V O I S

2023

CINSAULT 50%, MOURVÈDRE 50%



FR-BIO-01



TASTING

PROUD CINSAULT AND YOUNG MOURVÈDRE

Salmon color.
Aromatic nose with citrus notes.
Fruity aromas on the palate. Well-balanced freshness.
Long-lasting aromas.



FOOD AND WINE

Light cooking, small stuffed dishes, vegetables a la plancha, but also seafood such as shrimp. Comes alive with white meat.
Great for aperitif.

PROFIL

Fruity	● ● ● ● ●	Spicy	○ ○ ○ ○ ○
Floral	● ○ ○ ○ ○	Wooded	○ ○ ○ ○ ○
Mineral	● ● ○ ○ ○	Powerful	○ ○ ○ ○ ○

POTENTIAL AGING : TO DRINK WITHIN 2 YEARS

WINE-MAKING

Harvested by hand.
Pressed rosé, fermentation temperature maintained between 15 and 17°C, fine lees worked by stirring. Bottled quickly to capture the aromas.

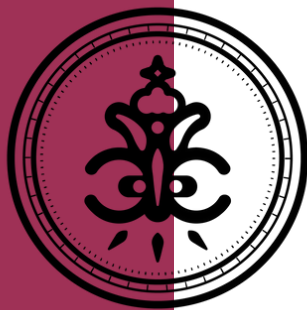
SOILS

Clay-limestone

PARCELS OF THE CUVÉE

Aged between 6 and 25 years

LA LIVINIÈRE
LE 1^{ER} CRU DU LANGUEDOC



LA VIGNE DES CHANSONS - BLANC

VIN DE FRANCE

2023

TERRET 60%, GRENACHE 40%



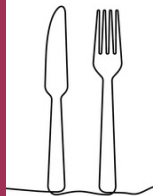
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TASTING

UNIQUE REFRESHING AND ORIGINAL

On the nose, beautiful aromas of exotic fruit and almond blossom. Primary aromas of pear, nectarine, exotic fruit, with a hint of fennel and asparagus. Fresh and balanced finish.



FOOD AND WINE

Seafood, fish, hard cheeses, with white meat.
A perfect accompaniment to an aperitif.

PROFIL

Fruity	● ● ● ○ ○	Spicy	○ ○ ○ ○ ○
Floral	● ● ○ ○ ○	Wooded	○ ○ ○ ○ ○
Mineral	● ● ● ○ ○	Powerful	○ ○ ○ ○ ○

POTENTIAL AGING : TO DRINK WITHIN 2 YEARS

WINE-MAKING

Harvested by hand.

Fermentation temperature maintained between 15 and 17°C, working the fine lees by stirring. Bottled in January following the harvest to capture the aromas.

SOILS

Sandstone marl, soft limestone on the first slopes (at 210 m) benefiting from the cool nights.

PARCELS OF THE CUVÉE

Under 10 years

LA LIVINIÈRE
LE 1^{ER} CRU DU LANGUEDOC





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 GRIS ET 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.

