



OLLIER-TAILLEFER GRANDE RÉSERVE

certified organic*

Ollier-Taillefer is run by siblings Luc and Françoise Ollier in the remote mountaintop village of Fos, where they farm 89 acres. Faugères is one of Languedoc's smallest and most homogeneous appellations, spreading over the seaward flank of the first great ridge of the Cévennes behind the plain of Béziers. In place of France's typical limestone, the terroir is pure schist, and elevation is key: Ollier-Taillefer's vines grow on the pinnacle of this ridge, allowing them to make wines with high-toned aromatics and moderate alcohols, succinctly fine-tuning the Mediterranean garrigue's verdant lushness displayed in the best of Languedoc's wines and found nowhere else.

VINEYARD



Site: On the plateau of the first ridge of the Cévennes Mountains inland from Béziers and the coastal plain.

Elevation: 250-350 meters up on the rolling hills at the top of what's been called Faugère's "ramp of schist".

Soil: Metamorphic schist, a form of slate subjected to even more intense heat. Low fertility soils, hence vines that focus on fruit production rather than excess vigor and well-draining (vines hate wet feet).

Vines: These are the oldest vines of the domaine, with the Carignan topping 100 years. Hand-picked. *Certified organic in France by Ecocert but not in the US by USDA.

Varieties: Equal parts old vine Carignan, Grenache and Syrah and in some years a dollop of Mourvèdre.

CELLAR

Vinification & Aging: No oak: aged on its fine lees in tank during a long, nicely relaxed élevage.

Profile: A potpourri of Faugères' aromatics—black olives, thyme, sage, sea salt—and the sense of licking a stone. A wine of the Mediterranean bursting with pure finesse.

Production: 2,500 cases.