



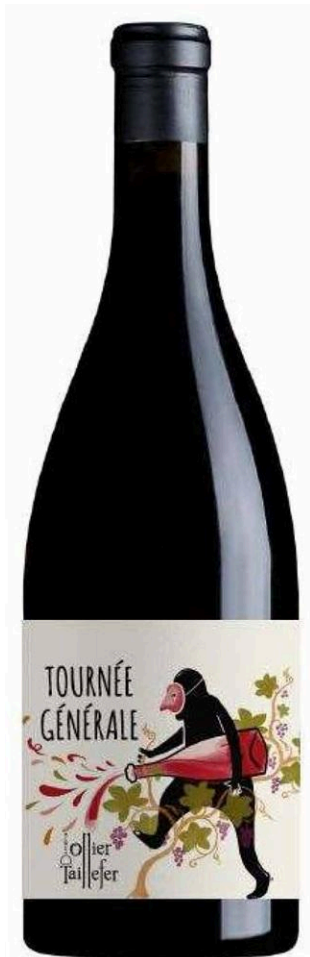
## OLLIER-TAILLEFER TOURNÉE GÉNÉRALE

certified organic\*

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The family domaine of Ollier-Taillefer is run by siblings Luc and Françoise Ollier in the remote mountaintop village of Fos, deep in Faugères—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.

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### VINEYARD

- Site:** North of Béziers in the village of Fos to the northeast of AOP Faugères.
- Elevation:** 200-350 meters.
- Soil:** Metamorphic schist, a form of slate subjected to even more intense heat. These are low fertility soils, meaning the vines give intense rather than prolific grapes, and schist imparts notable minerality within a dark-fruited profile.
- Vines:** Hand-picked. \*Certified organic in France by Ecocert but not in the US by USDA.
- Varieties:** Equal parts Carignan, Grenache, Syrah and Cinsault.

### CELLAR

- Vinification & Aging:** No oak: aged on its fine lees in tank. No sulfur added.
- Profile:** Created by the young generation, Florent and Guilhem, this is a fresh, fruity wine with low tannins and great texture. Best served with a slight chill.
- Production:** 6,000 bottles.
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