



Fredric Brouca

METAMORPHIC

The vines in Faugères can be found on rocky slopes and plateaux up to 500 meters (1,700 ft.). One of the most important aspects is the soil composition that supports the root structure of the vine and influences the drainage levels, as well as the amount of minerals and nutrients to which the vine is exposed. The terrain in Faugères has been shaped by the sea and mountains for millennia, resulting in schist soil and ideal growing conditions.

Schist is a metamorphic rock, the result of excessive pressure on clay deposits mostly formed during the formation of Massif Central Mountains in Central France (Paleozoic and Devonian Era - 400 millions BC).

Schist is characterised by its capacity to retain heat and large amounts of water (up to 40% of its volume) that will play a key role during the long, dry and hot summers. Those schists have good drainage so that the roots do not become overly saturated. Their colours vary from grey, blue (slate), orange, red or black depending on the mineral contents.

Minerals are vital to the health of vines. Calcium will help to neutralize the soil pH levels; Iron is essential for photosynthesis and Magnesium is an important component of chlorophyll. Chlorophyll, assimilated in the form of nitrates and phosphates, encourages root development. Potassium improves the vine's metabolism and increases its health for the following years' crop. Schist soils have three times more metals and minerals than sedimentary rock. Acid in wines is not linked to soil acidity or pH but to potassium levels (lower the potassium, higher the total acidity).

CLIMATE

Faugères is located 30 kms (20 miles) north of the Mediterranean Sea at the foothills of Massif Central. Faugères climate can be defined as moderate Mediterranean, influenced by higher elevation and presence of strong winds. The 'Tramontagne', also known as 'North Wind', is a dry, powerful and cool wind that will have a major impact on the vines. 'Tramontagne' dries out humidity due to rain and will also cool down the vines.

Frédéric Brouca's vineyards benefit from 2,500 hours of sunshine a year on average. The lowest average temperatures in the year occur in January, when it is around 5.5° Celsius (41° Fahrenheit). The temperatures tend to be highest in July when the least amount of rainfall occurs, at around 22° Celsius (72° Fahrenheit). The average annual rainfall is 700 mm.

A SERVANT OF TERROIR

In the cellar, Frédéric vision comes from his convictions of ancestral farming, winemaking and his own tasting experiences. During his time in Singapore (2011-2013), he first tasted with his Sommelier friends Julian, Ian and Nicolas two wines (Foillard 'Côte de Py' and Prieuré Roch 'Clos des Corvées') that redefines his conception of Grands Vins. He started to taste more natural wines and research on those producers, their peers and their philosophy. The common semantic for Natural wines was organic farming, whole clusters, native yeasts and strict minimum of sulfur.

NATURAL VINIFICATION

Being a natural winemaker, the maturity and healthiness of grapes are essential to produce fresh and clean wines. And obviously and essential, grapes have to be grown without chemicals ! At harvest time, grapes are picked two to three weeks before other wineries in the area to ensure freshness and avoid overripe flavors and high alcohol levels. Grapes are carefully hand picked and processed by gravity in the cellars in order to protect the integrity of the grapes. Whole cluster fermentation is employed for much of the harvest increasing the freshness, texture, and complexity of the wines. Our vineyards being alive, native yeasts are widely presents on the grapes allowing natural fermentation.

Frédéric and his team will taste the fermenting juice and follow the fermentation two to three times a day and will decide if they will do some pumping over and/or pipeage. After fermentation, the grapes are gently pressed with an old Vaslin Busher mechanic press. The press juice will be blended with the free run juice and malolactic fermentation (FML) will happen naturally too generally after alcoholic fermentation.

All the wines are unfinned and unfiltered.

CERTIFICATION

Our wines are Vegan and certified Organic by Ecocert France.

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