



Red Wine  
Grenache, Mourvèdre / Monastrell, Syrah  
Natural, Organic, Vegan-Friendly  
Dry  
Full Bodied  
750ml  
13.5% alc./vol



## Domaine Frédéric Brouca Champs Pentus VDF 2018

Languedoc-Roussillon, France

92 points - Wine Align

\$24.95 per bottle (\$299.40 per case)

12 bottles per case

QUANTITY

-	1	+
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### Bold & Earthy

Unlike many winemakers, Frederic Brouca is largely self-taught and took no formal courses on viticulture or winemaking. His concept of growing grapes and winemaking focuses on reducing human intervention in the processes, and making it as natural as possible.

This single-vineyard blend of Grenache, Syrah & Mourvedre offers a perfect combination of balance and power. Rich dark fruit and savoury roasted meat notes pop from the glass. The flavours are vibrant with a rich symphony of red, blue and black fruits along with a peppery spice note and a long, clean finish.

Pair with hearty winter stews, grilled lamb chops or enjoy on its own in front of a cozy fire after a long day.

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# About the Winery

## Domaine Frédéric Brouca

Frédéric grew up in Normandy and met his Canadian wife Elaine at university in Lille, Northern France. They live a nomadic lifestyle (Canada, India, Singapore and USA) though Frédéric spends about half of his time in Faugères. Since early age, Frédéric had a calling for farming and the fierce desire to become a winegrower. After completing a Masters Degree in Finance in 2001, Frédéric went back to college for a Sommelier diploma and started his career as a Burgundy wine broker.

In late 2012, Frédéric and Elaine were fortunate to take over 25 acres of old vines in Faugères, organically farmed for twenty years and deeply rooted in schist soils.

2013 was the inaugural vintage for Domaine Frédéric Brouca. In his modest winery in the village of Laurens, Frédéric is creating a new vision for Faugères wines; fresh, vibrant and made without artifice. Nothing revolutionary, simply returning to our grandparent's ideology of farming and winemaking to craft 'Vins Vivants'. The Faugères Appellation is in the heart of Languedoc in the Hérault department. Here, winemaking dates back to the Greek times and was developed during the Roman Era. It wasn't until the early 1900's, however, that the wines became more widely known for its unique schist soils and moderate Mediterranean climate. These villages are heavily reliant on wine as an important part of their culture and economy.

The area is stunning with mountain views and close proximity to the Mediterranean Sea (20 miles / 30 kms). Faugères has a long history of responsible farming. It boasts the highest percentage of organic vineyards for any AOC in all of France with almost 50% of farmers making the choice.



## Press Reviews


### Wine Align

92 points - Sara d'Amato

Grenache is emphatic but still plays fairly with the syrah and carignan on the palate of this undeniably charming, organically produced blend from Frederic Brouca. Offering a little funk among the flavours of red fruit, liquorice and pepper on the palate. Energetic, authentic and sensitively made. Mid-weight and surprisingly juicy. Effortlessly enjoyable. Tasted May 2020.

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Must be 19 years of age or older to purchase