



SANDRINE FARRUGIA, "LA VAGUE" COTES DU MARMANDAIS 2020



Born in French Guiana, she grew up in Paris where her family moved when she was 4 years old. She started her journey in wine as a wine importer to Japan until 2008 when her path crossed the one of her husband Elian Daros, already winegrower in Cocumont in the Marmandais. After few years settling in the South-West and working alongside Elian, she created her own estate in 2012 starting with 0.52 ha of vines. Now composed of 4 ha, the entire production is certified organic and uses Biodynamic practices.

In the cellar she follows a non-interventionist philosophy using only gentle methods. For the reds, she destems the Cabernet Franc & Merlot and, like Elian, vinify the Abouriou in whole clusters. She favors soft extraction, preferring the manual "remontage" with buckets rather than brutal pipeage. Long 18 to 24 months ageing in old French oak barrels are softening the wines and the light SO2 addition is there only to stabilize the juice.

Remember the pleasure of "Histoires de boires" the cuvée produced only in magnums by a combination of both Elian and Sandrine's estate? "La Vague" (The Wave) is a reminiscence of this wine, "simple and chic" but displaying Sandrine's own singular sensitivity.

SOIL TYPE _____

Single south-exposed parcel from the lieu-dit "Baquey".
Clay and limestone on top of chalk molasses.

VARIETAL _____

34% Abouriou, 33% Cabernet Franc, 33% Merlot
Massale selection exclusively.

CULTURE _____

Organic treatment such as Trace element, essential oils as well as infusion of horsetail and nettle manure. Natural compost. Cover crop between the rows.
Organic certification & biodynamic practices.

VINIFICATION _____

Merlot & Cabernet Franc are fully destemmed then put into concrete vats for 2 to 3 weeks of soft extractions. Abouriou is vatted with whole-cluster but does not go through carbonic maceration. Ageing of 18 months in 600l old French oak "demi-muids". Once blended the wine stays 6 months in concrete vats before bottling. Small addition of SO2 at the bottling to stabilize the wine.

TASTING NOTES _____

Floral notes of violet dominate with fruity notes of blackcurrant and red cherry. The very giving character is enhanced by some fresh tons of menthol and enticing spices. It stays bright and fresh throughout the experience. A true delight all the way with a natural wine twist!

From Sandrine and Elian « four-handed » production :
"Histoires de Boire" Côtes du Marmandais red 2022 (1.5l)

