



l'Anqueven

FRÉDÉRIC FAGES - DOMAINE DE L'ANQUEVEN

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VINYARD



ABOUT US

The Vinyard “l’Anqueven” was created in 2016, in Languedoc, in the south of France, by Frederic FAGES. He was a company manager on the Internet for 15 years before that. When he was 40, he decided to change his life.

So he took a small part of his father’s vines and he built a winery. He decided to work with organic methods and the vinyard has been certified Organic Agriculture since 2020.



In 2023, Frédéric and his wife, Aline, decided to create a new work space, composed of a vat room, an underground cellar, a tasting room and a shop.

The new vinyard, in the middle of the vines, offers a magnificent panorama on the nature.



“We want to produce quality wines with respect for the environment.”

FREDERIC FAGES

We only have 10 hectares and our production is done with low yield. We have a manual approach to the vines and the vinification : all of the grapes are harvested by hand, sorted and de-stemmed.

We sell our wines to more than 200 wine shops or renowned restaurants mainly in France and also in Switzerland, Belgium and Canada.



L'AN QUE VEN

“l’Anqueven” means in Occitan “The next year”, to show the importance of the passing time.

We have to respect the rhythm of nature.

LE SOUFFLE DES ANGES

[The Breath of Angels]

Grapes : Petit Verdot, Syrah, Grenache noir, Carignan

Soil : Chalky clay and Villafranchien soil

Degree : 14% Vol

Organic Agriculture : Manual approach to the vines and the vinification. Hand Harvesting.
Low Yield (30 Hl/Ha)

Winemaking : Use of native yeast. Unfiltered and non-clarified wine

Aging : Wine aged in stainless steel.

Tasting :

It has a deep ruby-red color. It smells fruity and intense with black and red fruit aromas, and slightly spicy aromas.

This wine is complex and full-bodied with soft tannins. It tastes very fruity with generous blackberry and blackcurrant aromas. There are slight chocolate hints too.

Food and wine pairing :

This wine can be enjoyed as an aperitif as well as with a meal. Because of its fruity side, it will go very well with white or red meats, and also with vegetarian or Asian dishes. It can also accompany cheeses, as well as chocolate desserts. Serve between 16 and 18 °C.



WHITE WINE



L'ENVOL DES ANGES

[Angels Flying Away]

Grapes : Vermentino, Clairette

Soil : Chalky clay soil

Degree : 13% Vol

Organic Agriculture : Manual approach to the vines and the vinification. Hand Harvesting. Low Yield (50 HI/Ha)

Winemaking : Use of native yeast. Unfiltered and non-clarified wine

Aging : Wine aged in stainless steel.

Tasting :

It has a pale white color, and a floral smell such as acacia and white fruits such as peach.

On the palate, it has a beautiful freshness with a floral side and a nice acidity. There is a true roundness and a good length.

Food and wine pairing :

This wine can be served as an aperitif or to accompany fish, seafood or white meat. It can also be enjoyed with pressed cheeses. Serve between 11 and 12 °C.

LA PROMESSE DES ANGES

[The Promise of Angels]

Grapes : Petit Verdot, Grenache noir

Soil : Chalky clay soil

Degree : 13,5% Vol

Organic Agriculture : Manual approach to the vines and the vinification. Hand Harvesting. Low Yield (45 Hl/Ha)

Winemaking : Use of native yeast. Unfiltered and non-clarified wine

Aging : Wine aged in stainless steel.

Tasting :

It has a raspberry color. It smells like peaches with slight aromas of grapefruit. It's fresh and also round. It's fruity with fine tannins and a good length.

Food and wine pairing :

This wine can be enjoyed with white meats or grilled fish, and also with fresh fruit desserts.

Serve between 9 and 10 °C.

