

# Vintage & Time: The Expression of High-Altitude Mourvèdre.

May 16: 5 Felgaria vintages with Brigitte Chevalier.

Wine pairing, aperitif & menu: €175/person.

## Prelude - Les Bancèls 2023

Smoked carrots & carrot-top pesto / Pea & tangy fennel tartlet / Olive oil cornbread & thyme olives.

*A play on vegetal acidity, natural sweetness and light creaminess to reveal the tension, freshness and minerality of the high-altitude schist terroir.*

## 2020 - Balance of a regular year

*Constant rainfall (approx. 150mm/month), a harmonious vintage fully expressing the terroir.*

Goat fasselle from Combe Belle (lightly dehydrated), fir bud infusion, beetroot textures (raw, cooked, pickles).

*The lactic acidity and resinous freshness of the cheese dialogue with the wine's slightly bitter tannins and fruity roundness. The beetroot highlights the earthy depth and elegant structure of the Felgaria 2020.*

## 2019 - The Solar Exception

*A year of exceptional sunshine and advanced grape maturity: breadth and sun-drenched richness.*

Pan-seared Foie Gras  
Lightly acidic floral and liquorice infusion broth, a hint of mocha, and crunchy artichoke.

*The noble fat of the foie gras embraces the opulence of the vintage, while the liquorice, mocha, and floral acidity echo a sunnier expression of sweet, lush herbs.*

## 2018 - The Tension of a Rainy Spring

*A year marked by a rainy spring that slowed maturation, resulting in a tense, vibrant wine driven by red fruit notes.*

Pigeon from the Mont Royal Farm  
Roasted almond, Swiss chard, rhubarb, and reduced jus.

*The delicate, slightly wild flesh of the pigeon meets the vivid freshness of the rhubarb and the toasted almond. A dynamic pairing that enhances the wine's fruity tension.*

## 2014 - The Softening of Time

*A vintage with lower maturity levels similar to 2018, but with four additional years of bottle aging: fully integrated tannins, great softness, airy lactic notes, and a subtle touch of resin.*

Fresh Saint-Nectaire Revisited  
Fermented plum paste and mountain savory.

*The creamy, nutty texture of the cheese, heightened by the tangy sweetness of the plum and the aromatic savory, reveals the elegance and beautiful lactic freshness of the 2014.*

## 2009 - Solar Maturity Tamed by Time

*A very hot solar year similar to 2019: a fleshy, full-bodied wine showing its first tertiary aromas while maintaining incredible freshness.*

Reduced Strawberry Confit  
Balsamic strawberry concentrate, airy coffee "diplomate" cream, and rosemary biscuit.

*The candied fruit sweetness and coffee meet the aromatic touch of rosemary to accompany the fleshy breadth and emerging tertiary notes of the 2009, all while preserving its vitality.*

