



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES

Le Gaillard

Ruby-red robe. The nose is pronounced, with a hint of pencil shavings, followed by aromas of garrigue herbs (mint and fennel). On the palate, it is clean and poised, with well-defined tannins, and plenty of spice. A fine, elegant wine with a clear identity.

FICHE TECHNIQUE

Appellation

Faugères

Millésime

2014

Cépages

Syrah 60%, Grenache 25%, Carignan 15%

Rendement

30 HL / Ha

Degré

14 % abv.

Terroir

Schist

Vinification

Traditionally vinified. Grapes are destemmed and sorted. The Carignan is vinified without crushing or pressing the grapes; for the Syrah, 30% of the grapes are crushed and then they are vinified without pumping over (the cap is occasionally moistened); the Grenache is vinified at 30 °C for one month. Malolactic fermentation occurs with the marc.

Élevage

15 months in tank

RÉCOMPENSES

Andreas Larsson - Top 50 Red Languedoc

92/100

Bettane & Dessauve 2017

Sélectionné 2017 : 13/20

Guide Hachette 2017

Guide Hachette 1 étoile : Un vin complexe ...

IWC 2016

Bronze medal



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RÉCOMPENSES

Jancis Robinson 2016

16.5 + / 20 : ... really really thyme-scented and that lingers in the mouth for a long time.

PRESSE

Vino - March 2017 - 03/2017