



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## FAUGÈRES Le Gaillard

A cherry red robe. On the nose, the opening note is fresh peat with a hint of menthol. On the palate, this wine is clean with just a touch of meatiness and wild herbs. With a little air, it opens up and displays spicy notes reminiscent of Mediterranean scrubland; silky tannins are melded with ripe fruit. A wine that boasts a sense of place and a strong personality, combined with grace and elegance.

### TECHNICAL SHEET

**Appellation**

AOP Faugères

**Vintage**

2012

**Varieties**

Syrah 50%, Grenache 40%, Carignan 10% (50 year-old vines)

**Production**

30 HL / Ha

**Alcohol**

14% abv

**Terroir**

Schist

**Vinification**

Traditional vinification; grapes are destemmed and sorted. Some of the Carignan undergoes carbonic maceration, while the Syrah is vinified gently, with the cap gently moistened at 25°C during 20 days. The Grenache is vinified at 30 °C for one month. The malolactic fermentations are carried out beneath the cap.

**Ageing**

Aged in tank for 14 months

### RECOGNITION AND AWARDS

**RVF - Guide Rouge**

14,5 / 20

**Jancis Robinson**

Tasting 29 April 2014 : 17 / 20

**Decanter**

Bronze Medal

**Gilbert & Gaillard 2015**

Gold Medal



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- 2 -

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