



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES Le Gaillard

A bright, clear, garnet red. The nose is significantly riper and fruitier in this 2021 vintage, with the ever-present notes of garrigue, black pepper, and laurel, evolving to a medley of strawberry and pomegranate and finally ruby fruit. The first palate opens incisively with a very characteristic weft of tannin, with both tension and power. Mediterranean aromas of mint and thyme, aniseed and liquorice, lead to a flinty, white pepper finish. This vintage possesses the same strong personality as ever, with its rustic, untamed aromas that maintain a surprisingly elegant harmony.

TECHNICAL SHEET



Appellation

Faugères

Vintage

2021

Varieties

Syrah 50%, Grenache 30%, black Carignan 20%

Alcohol

13 % alc./vol

Terroir

Schistes

Vinification

Manual harvesting. Traditionally vinified. Grapes are destemmed and sorted. Syrah is not crushed and then they are vinified without pumping over around 25 °C, (the cap is occasionally moistened). The Grenache and Carignan grapes are destemmed, not crushed, and vinified together at 28°C for 3 weeks, with aerated pumping over in the middle of the alcoholic fermentation. Malolactic fermentation occurs with the marc.

Ageing

No ageing