

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.

FICHE TECHNIQUE

Appellation
Faugères

Millésime
2021

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

Degré
13 % alc./vol

Terroir
Schistes

Vinification
Manual harvesting. Traditionally vinified. Grapes are destemmed and sorted. Syrah is not crushed and then they are vinifed 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.

Élevage
No ageing

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419