

FAUGÈRES
Le Gaillard

A wine with a limpid garnet-red colour. The nose has aromas of blackcurrant, strawberry and blackberry, followed by garrigue herbs, bay and juniper. On the palate it is supple, with fine tannins and good length. Mediterranean notes of mint, blackcurrant and pomegranate come through, with a hint of black pepper and leather on the finish. This vintage has a defined character, an attractive wild streak combined with unexpectedly elegant balance.

FICHE TECHNIQUE

Appellation
Faugères

Millésime
2022

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 28 °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

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