



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



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.

TECHNICAL SHEET



Appellation

Faugères

Vintage

2022

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 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.

Ageing

No ageing