



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES Le Gaillard

A clear garnet-red colour. The nose is marked by notes of garrigue, black pepper and laurel, followed by a medley of strawberry, blackcurrant and finally blackberry. In the mouth it is supple, with lovely textured tannins, very characteristic of this wine, that confer great persistence. Mediterranean notes of mint, leather and black pepper evolve to blackcurrant and pomegranate. This vintage possesses the same strong personality and attractive wild streak that offer a surprising and elegant harmony.

TECHNICAL SHEET



Appellation

AOP Faugères

Vintage

2022

Varieties

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

Alcohol

13 % alc./vol

Terroir

Schist

Vinification

The grapes are hand-picked. Traditional vinification with total destemming and sorting. The Syrah is uncrushed and vinified with practically no pumping over at 25 °C, just a little light moistening of the cap daily. The Grenache and the Carignan are destemmed but not crushed and vinified together at 28 °C for 3 weeks, with aerated pumping over during alcoholic fermentation. Malolactic fermentation takes place under the cap.

Ageing

None

RECOGNITION AND AWARDS

Jeb Dunnuck 2025

88/100



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RECOGNITION AND AWARDS

Decanter
90/100

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