

FAUGÈRES
Le Gaillard

A bright, clear garnet red colour. On the nose, initial notes of blueberry are followed by rosemary and bay leaf, then subtle hints of black pepper and liquorice. After swirling, delicate notes of graphite emerge. On the palate, spices dominate with black and white pepper, dried herbs and fresh mint. The finish is smoky with slightly meaty aromas. The tannins are elegant, very fine and supple. Discover a delicious, sunny wine with excellent length.

FICHE TECHNIQUE

Appellation
AOP Faugères

Millésime
2023

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

Degré
13% alc./vol

Terroir
Schists

Vinification
Hand-picked grapes. Traditional vinification with complete destemming and sorting. The Syrah, which is not crushed, is vinified with virtually no pumping over at around 25°C, just a few light daily sprinklings of marc. The Grenache and Carignan grapes are destemmed, not crushed, and vinified together at 28°C for three weeks with aerated pumping over during alcoholic fermentation. Malolactic fermentation takes place on the marc.

Élevage
1 year in vats

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