



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



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.

TECHNICAL SHEET



Appellation

AOP Faugères

Vintage

2023

Varieties

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

Alcohol

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.

Ageing

1 year in vats