



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES Le Gaillard

Beautiful cherry red hue with dark black tints. Aromas of undergrowth, garrigue and a touch of mint on the first nose. The wine is honest and clean on entry, with notes of game and mushrooms. Spicy notes of thyme, rosemary and lavender come through after the glass is swirled a few times. The tannins are prominent and reveal ripe fruit aromas. This wine has a very strong personality yet expresses itself with finesse and elegance.

TECHNICAL SHEET

Appellation

Faugères

Vintage

2013

Varieties

Syrah 60%, Grenache 30%, Carignan 10% (50 years old vines)

Production

30 HL / Ha

Alcohol

14% alc./vol

Terroir

Schist

Vinification

Traditional vinification; grapes are destemmed and sorted. Some of the Carignan undergoes carbonic maceration, while the Syrah is vinified gently, with the cap gently moistened at 25°C during 20 days. The Grenache is vinified at 30 °C for one month. The malolactic fermentations are carried out beneath the cap.

Ageing

Aged in tank for 14 months

RECOGNITION AND AWARDS

Jancis Robinson 2016

17 / 20 : This is the alto to the St-Chinian soprano.

Wine Advocate / R. Parker

86/100 - These solid, value priced efforts have good character and a well made across the board