



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## FAUGÈRES

### Le Gaillard

Deep ruby red in colour. A nose of great intensity with a touch of graphite and liquorice at first evolving to aromas of garrigue and lightly smoky notes. The attack is incisive, frank, with dense tannins. In the mouth, a smokiness with traces of forest floor and ripe fruit intertwines with peaty notes. As always, a wine with a strong identity, all in finesse and elegance.

#### TECHNICAL SHEET

**Appellation**

Faugères

**Vintage**

2015

**Varieties**

Syrah 40%, Grenache 20%, Carignan 20% et Mourvèdre 20%

**Production**

20 HL / Ha

**Alcohol**

14 % alc./vol

**Terroir**

Schist

**Vinification**

Traditionally vinified. Grapes are destemmed and sorted. The Carignan is vinified without crushing or pressing the grapes; for the Syrah, 50% of the grapes are crushed and then they are vinified without pumping over (the cap is occasionally moistened); the Grenache is vinified at 30 °C for one month. The Mourvedre is vinified at 30° during 15 days. Malolactic fermentation occurs with the marc.

**Ageing**

15 months in tank

#### RECOGNITION AND AWARDS

**Jancis Robinson 30/09/2017**

17/20 Whiff of sweet smoke, paprika spicy, red plums ...

**92 /100 : Andreas Larsson - Blind Tasted****Concours Mondial de Bruxelles**

Silver medal



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## PRESS

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