

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.

FICHE TECHNIQUE

Appellation
Faugères

Millésime
2015

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

Production
20 HL / Ha

Degré
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 vinifed without pumping over (the cap is occasionally moistened); the Grenache is vinifed at 30 °C for one month. The Mourvedre is vinified at 30° during 15 days. Malolactic fermentation occurs with the marc.

Élevage
15 months in tank

PALMARÈS

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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PRESSE

Anthocyane par Yohan Castaing le 19 janvier 2018 - 01/2018

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