



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES Le Gaillard

From the heart of the sunny south of France comes this blockbuster of a red wine. Proud winner of a Bronze medal in the Decanter World Wines Awards 2012 this wine offers not only great value but is an excellent example of the little known region of Faugères. With a red ruby colour, this wine has intense red fruit notes with hints of spicy and garrigue (scrubland ecoregion) aromas. Lively and direct attack on the palette, the mid-palate is more intense with a soft and fruity finish. The well concealed tannins have created a balanced and elegant wine. A significant complexity between tannins and mineral aromas.

FICHE TECHNIQUE

Appellation

AOP Faugères

Millésime

2010

Cépages

50% Syrah, 30% Black Grenache, 20% Old Carignan

Rendement

25 hectolitres/hectare

Degré

14.5 °

Terroir

Grenache parcel called Lucien at Fontanilles. Deep soils composed of schists and sandstone. Date of the parcel: 1909

Carignan parcel called le pastre de Fontanille. Soils are composed of schists and sandstone. Date of the parcel: 1965

Syrah parcel called Les cerisiers de Pauline.

Very deep soils composed of schists and sandstone

Vinification

Grapes are picked by hand. The method of wine making varies, the vintage dictates work to be produced and the method to be subscribed. Nevertheless, the basic rule remains immutable : a traditional vinification and careful extraction to preserve the fruit, the balance and the harmony of the wines.

Fermentation occurs in concrete vats.

Élevage

18 months in tank.

RÉCOMPENSES



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Raymond Chan

17,5+/20

RVF – Janvier 2013

14,5/20

Decanter

Bronze Medal