



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES Le Gaillard

With a red ruby colour, this wine has intense red fruit notes with hints of spice and garrigue aromas. Lively and direct attack on the palate, 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.

TECHNICAL SHEET

Appellation

AOP Faugères

Vintage

2011

Varieties

Syrah (50%), Grenache (30%) & Carignan (20%)

Production

20 HL / Ha

Alcohol

14.5% alc./vol

Terroir

Grenache parcel "Lucien" at Fontanilles planted in 1909

Deep soils composed of schists and sandstone.

Carignan parcel "Le pastre" at Fontanilles planted in 1965

Soils are composed of schists and sandstone.

Syrah parcel "Les cerisiers de Pauline"

Very deep soils composed of schists and sandstone

Vinification

Grapes are picked by hand. The method of wine making varies according to the vintage. Nevertheless one basic rule applies: traditional vinification and careful extraction to preserve the fruit, the balance and the harmony of the wines.

Fermentation in concrete vats.

Ageing

Ageing in concrete tanks.

RECOGNITION AND AWARDS

Raymond Chan

16+ / 20 - ***

Jancis Robinson

Dégustation Juillet 2013 : 16.5/20



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PRESS

The Wine Front - by Mike Bennie - 9th of June 2014 - 06/2014

Terroirist.com - 15.03.2014 - 03/2014

Grape Observer - 14.03.2014 - 03/2014

North Sydney Cellars by Julian Gutierrez - 21.02.2014 - 02/2014

Imbibe.com (Feb. 2014) by Clinton Cawood - 02/2014