

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.

FICHE TECHNIQUE

Appellation
AOP Faugères

Millésime
2011

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

Production
20 HL / Ha

Degré
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.

Élevage
Ageing in concrete tanks.

PALMARÈS

Raymond Chan
16+ / 20 - ***

Jancis Robinson
Dégustation Juillet 2013 : 16.5/20

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PRESSE

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

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419