



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES Le Gaillard

Purplish red in colour. The nose is distinctly riper and fruitier in this 2016 vintage, with always the same touch of graphite, garrigue, fresh mint and a hint of game. The attack is frank and incisive with fine grained tannins, so characteristic of this wine, maintaining a keen equilibrium between tension and power. Mint is echoed on the palate, accompanied by thyme, aniseed, liquorice and smoky notes. Strong in personality, as always, this vintage possesses a lovely rustic quality with untamed aromas that create an utterly surprising and elegant harmony.

TECHNICAL SHEET

Appellation

Faugères

Vintage

2016

Varieties

Syrah 50%, Grenache 30%, Carignan 20%

Production

20 HL / Ha

Alcohol

14 % alc./vol

Terroir

Schistes

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. Malolactic fermentation occurs with the marc.

Ageing

12 months in tank

RECOGNITION AND AWARDS

Sam Kim 2019

93/100

Andreas Larsson - Blind tasting

90/100