



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES Le Gaillard

This 2017 vintage offers us an alluring cherry red wine with an intensely fruity nose of red berries, boxwood, mint, tobacco and cocoa.

In the mouth the attack is emphatic, exceedingly elegant and balanced with, as always, the characteristic weft of its tannins with their fine equilibrium between tension and power. Cherry, jammy raspberry and wild rose mix with darker notes of violet, liquorice, musk and cedar. This vintage possesses a more assertive personality than ever, no doubt due to the evolution in methods of working in the vineyard and in the cellar, with a charmingly rustic quality and terroir-driven expression that retain a surprising, elegant harmony.

TECHNICAL SHEET

Appellation

Faugères

Vintage

2017

Varieties

Syrah 35%, Grenache 35%, Carignan 30%

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 2020

91/100

Robert Parker Wine Advocate

90/100



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bettane+desseuve 2020
14,5/20

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