

FAUGÈRES
Le Gaillard

Bright, gleaming cherry red. Spices, garrigue, smoked meat and red berry fruit intermingle on the nose. The palate opens with superb freshness with fine, velvety tannins, followed by mentholated aromas, blackberry, cherry, black olive tapenade and smoked wood. Lovely minerality on the finish. The 2019 vintage is true to the atypical and highly individual profile of this wine, and once again we have a magnificent harvest. Great ageing potential in perspective. We've got a new label for our Faugères, and how could we call this big, strapping guy anything but "Le gaillard"...?

FICHE TECHNIQUE

Appellation
Faugères

Millésime
2019

Cépages
Syrah 50%, Grenache 30%, Carignan 20%

Production
30 HL / Ha

Degré
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 vinifed without pumping over (the cap is occasionally moistened); the Grenache is vinifed at 30 °C for one month. Malolactic fermentation occurs with the marc.

Élevage
12 months in tank

PALMARÈS

www.calmel-joseph.com

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PALMARÈS

Jancis Robinson Oct 2022
16/20

Harpers Wine Stars 2022
4*

Wine Align
90/100

La Revue du Vin de France
91/100

Wine Advocate
90/100

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