



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES

A cherry red robe. On the nose, the opening note is fresh peat with a hint of menthol. On the palate, this wine is clean with just a touch of meatiness and wild herbs. With a little air, it opens up and displays spicy notes reminiscent of Mediterranean scrubland; silky tannins are melded with ripe fruit. A wine that boasts a sense of place and a strong personality, combined with grace and elegance.

FICHE TECHNIQUE

Appellation

AOP Faugères

Millésime

2012

Cépages

Syrah 50%, Grenache 40%, Carignan 10% (50 year-old vines)

Rendement

30 HL / Ha

Degré

14% abv

Terroir

Schist

Vinification

Traditional vinification; grapes are destemmed and sorted. Some of the Carignan undergoes carbonic maceration, while the Syrah is vinified gently, with the cap gently moistened at 25°C during 20 days. The Grenache is vinified at 30 °C for one month. The malolactic fermentations are carried out beneath the cap.

Élevage

Aged in tank for 14 months

RÉCOMPENSES

RVF - Guide Rouge

14,5 / 20

Jancis Robinson

Tasting 29 April 2014 : 17 / 20

Decanter

Bronze Medal

Gilbert & Gaillard 2015

Gold Medal