FAUGÈRES
Le Gaillard

Ruby-red robe. The nose is pronounced, with a hint of pencil shavings, followed by aromas of garrigue herbs (mint and fennel). On the palate, it is clean and poised, with well-defined tannins, and plenty of spice. A fine, elegant wine with a clear identity.

FICHE TECHNIQUE

Appellation
Faugères

Millésime
2014

Cépages
Syrah 60%, Grenache 25%, Carignan 15%

Production
30 HL / Ha

Degré
14 % abv.

Terroir
Schist

Vinification
Traditionally vinified. Grapes are destemmed and sorted. The Carignan is vinified without crushing or pressing the grapes; for the Syrah, 30% 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
15 months in tank

PALMARÈS

Andreas Larsson - Top 50 Red Languedoc
92/100

Bettane & Dessauve 2017
Sélectionné 2017 : 13/20

Guide Hachette 2017
Guide Hachette 1 étoile : Un vin complexe ...

IWC 2016
Bronze medal

www.calmel-joseph.com

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PALMARÈS

Jancis Robinson 2016
16.5 + / 20 : ... really really thyme-scented and that lingers in the mouth for a long time.

PRESSE

Vino - March 2017 - 03/2017

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