



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES

From the heart of the sunny south of France comes this blockbuster of a red wine. Proud winner of a Gold medal in the Decanter World Wines Awards 2011 this wine offers not only great value but is an excellent example of the little known region of Faugères. The brightly coloured purple hue lead to an array of rich red cherry fruit and wonderful rich spice. The palate is smooth with soft red fruit with an exuberant mouthfeel. Can be enjoyed with red meats or on it's own.

FICHE TECHNIQUE

Appellation

AOP Faugères

Millésime

2009

Cépages

50% Syrah, 30% Black Grenache, 20% Old Carignan

Rendement

25 hectolitres/hectare

Degré

13.5 °

Terroir

Grenache parcel called Lucien at Fontanilles.

Deep soils composed of schists + sandstone.

Date of the parcel: 1909

Carignan parcel called "le pastre de Fontanille".

Soils are composed of schists + sandstone.

Date of the parcel: 1965

Syrah parcel called "Les cerisiers de Pauline".

Very deep soils composed of schists + sandstone.

Vinification

Grapes are picked by hand.

The method of wine making varies, the vintage dictates work to be produced and the method to be subscribed. Nevertheless, the basic rule remains immutable : a traditional vinification and careful extraction to preserve the fruit, the balance and the harmony of the wines.

Fermentation occurs in concrete vats.

Élevage

18 months in tank.

RÉCOMPENSES



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The Globe and Mail
Score 91

Guide Hachette 2012
1 star

Decanter
Gold Medal

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www.calmel-joseph.com