



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES

This red wine has got a good intensity and a luminous ruby colour. The nose is rich and complex with red fruit aromas followed by intense garrigue and spicy notes. The mouth is well structured and ample. It develops on the palate a full bodied wine, with a final souple and fruity. Tanins are round and delicate, offering an elegant and well balanced wine.

Mustn't be kept more than 5 years.

FICHE TECHNIQUE

Appellation

AOP Faugères

Millésime

2008

Cépages

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

Rendement

30 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 at Fontanille.

Soils are composed of schists + sandstone.

Date of the parcel: 1965

Syrah parcel called Les cerisiers de pauline at Fabrègues.

Very deep soils composed of schists + sandstone.

Vinification

Graps 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 cement tanks.

Élevage

18 months in tank.