



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## FAUGÈRES

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Purplish red in colour. The nose is distinctly riper and fruitier in this 2016 vintage, with always the same touch of graphite, garrigue, fresh mint and a hint of game. The attack is frank and incisive with fine grained tannins, so characteristic of this wine, maintaining a keen equilibrium between tension and power. Mint is echoed on the palate, accompanied by thyme, aniseed, liquorice and smoky notes. Strong in personality, as always, this vintage possesses a lovely rustic quality with untamed aromas that create an utterly surprising and elegant harmony.

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### FICHE TECHNIQUE

**Appellation**

Faugères

**Millésime**

2016

**Cépages**

Syrah 50%, Grenache 30%, Carignan 20%

**Rendement**

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

**Élevage**

12 months in tank

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### RÉCOMPENSES

**Sam Kim 2019**

93/100

**Andreas Larsson - Blind tasting**

90/100