FAUGÈRES
Le Gaillard

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.

FICHE TECHNIQUE

Appellation
Faugères

Millésime
2016

Cépages
Syrah 50%, Grenache 30%, Carignan 20%

Production
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 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
12 months in tank

PALMARÈS

Sam Kim 2019
93/100

Andreas Larsson - Blind tasting
90/100

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