FAUGÈRES
Le Gaillard

Red purple color. This vintage was very complicated with very few grapes produced. However, the quality of the very small production obtained remains qualitative. The nose is ripe and fruity with always this touch of tip of pencil, garrigue, fresh mint. In the mouth the attack is clear and frank with fine and round tannins which play between tension and power. On the palate we find mint but also thyme, anise, liquorice and smoky notes. This vintage always has this strong personality with a nice rusticity and wild notes which keeps a surprising and elegant harmony. A wine that will improve over time because it has all the skills.

FICHE TECHNIQUE

Appellation
Faugères

Millésime
2018

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

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