



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES

Brilliant cherry red. The nose is a potpourri of spices, garrigue, smoked meat and small red berries. The palate opens with great freshness with fin, velvety tannins, followed by a slightly mentholated sensation, with blackberry, cherry, black olive tapenade and smoked wood, and finishing on lovely mineral notes. The 2019 vintage is faithful to the atypical and unique profile of this wine made from top quality grapes. A wine of great promise that will get better and better over time.

FICHE TECHNIQUE

**Appellation**

Faugères

Millésime

2019

Cépages

Syrah 50%, Grenache 30%, Carignan 20%

Rendement

30 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

RÉCOMPENSES

Wine Advocate

85/100