



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



FAUGÈRES

Bright cherry red. The nose is noticeably riper in this 2020 vintage, with the habitual touch of graphite, garrigue, fresh mint and slightly meaty notes. The palate opens cleanly and incisively, with always the same fine-grained tannins and the characteristic richness that walks the tightrope between tension and power. Mint is present, but also thyme, aniseed, liquorice, fennel and smoky notes. This vintage has a strong personality, with a certain rustic, untamed quality but also a surprisingly elegant harmony.

FICHE TECHNIQUE

**Appellation**

Faugères

Millésime

2020

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