FAUGÈRES
Le Gaillard

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%

Production
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 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
6 months in tank

PALMARÈS

The Tasting Panel Magazine nov/dec 2023
90/100

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