

# **AOC Faugères red 2020**

## **Mas Gabinèle**

### **1. Geographic location**

Nestling in the heart of the Faugères appellation, our vineyards cover just over 23 hectares on the foothills of the Cévennes overlooking the village of Laurens. The vines, planted at an ideal altitude of 180 metres, are between 30 and 60 years old and naturally produce low yields.

### **2. Grape varieties**

35% syrah, 30% carignan, 23% mourvèdre, 12% grenache

### **3. Soil type**

The soil is predominantly Laurens-Cabrières sandstone schist, a neighbouring type to the Faugères hills soils. This soil type is of fragile structure, slightly acidic and can be difficult for the vines and which, when associated to adapted cultivation methods provides excellent balance for the vines.

### **4. The climate in 2020**

An early vintage, largely due to heavy rainfall in October and November 2019 followed by a very mild winter. The rains in April then stimulated a quick start to budding and great care was required to counter attacks of mildew. The hot, dry summer allowed the berries to ripen well and to remain in perfect health. The month of September was marked by a few stormy episodes which forced us to split the harvest, fortunately without affecting the quality of the grapes.

### **5. Pruning and yield**

Double Cordon de Royat pruning for Syrah and Mourvèdre, traditional goblet pruning for the Grenache and Carignan. In 2020, the harvest was generous, with 870 hectoliters from a total surface area of 23 hectares, i.e. low yield of 38 hectolitres per hectare.

### **6. Vinification**

Hand harvested with parcel selection for the ripest grapes (from August 28 for the first Syrah until October 1<sup>st</sup> for the last Mourvèdre).

Long maceration for 20 to 30 days.

The wine is matured in two or three-wine oak casks for 12 months, punctuated by regular racking off. We have produced 73,000 bottles of this vintage.

### **7. Tasting notes**

Do you like the expression "as is traditional"? It's an invitation to enter a world tinged with nostalgia. That's what this wine encourages us to do. It probably resembles the wines that have made the reputation of the Faugères AOC, wines marked by their schist terroir and enhanced by the vegetation that grows on these very special soils. Let us be carried away by the scents of wild berries, rockrose, rosemary and hot stone, on a delightfully rounded and smooth palate. This is all about freshness, charm and depth.

### **8. Suggestions for food matching**

Once opened, it would be wonderful to have a few thin slices of Pata Negra ham to hand, or to pair it with roast chicken and baby vegetables or a slightly matured Saint Marcellin cheese.