

AOC Faugères red 2013

Mas Gabinèle Inaccessible

1. Geographic location

Found right in the middle of the Faugères appellation, our vineyards cover just over 20 hectares on the foothills of the Cévennes looking down on the village of Laurens. The vines, lying in an ideal spot at an altitude of 180 metres, are between 30 and 60 years old and naturally produce low yields.

2. Grape varieties

Mourvèdre 75%, Syrah 18 %, Grenache 7 %,

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 2013

The weather conditions were exceptional: record quantities of rain in March, exceptionally cool temperatures for May and June and a return of the rain in June and July.

This capricious weather system was not without impact on the vines, notably coulure on the Grenache, a significant phenological delay and strong pressure on plant health. Fortunately, the weather conditions became much more favourable for the harvest period, enabling us to achieve optimal maturity thanks to the patience and careful surveillance that characterises Mas Gabinèle.

5. Pruning and yield

Double Cordon de Royat trellising for Syrah and Mourvèdre, traditional goblet pruning for the Grenache. Yield was from 20 to 25 hl/ha depending on the parcel.

6. Vinification

Hand harvesting with sorting of the ripest grapes in the vineyard (21st September to 10th October).

Long maceration periods at high temperature (25 to 30° C) even, and above all, after completion of the sugar cycle. Extraction by repeated and alternating classic techniques: pumping over, drawing off. Early introduction into new casks and then matured for 16 months.

We have produced 1122 bottles of this exceptional vintage.

7. Tasting notes

In substance, how can you really say what a great wine is? How and when does a good wine become great? These are the real questions!

Good wines are increasingly easy to find. Thanks to technical progress, better understanding of soil types and the right level of motivation, serious wine makers around the world are all capable of making good wines.

So what defines a *great* wine?

I consider there are four elements: aromatic complexity, balance, elegance... and a little extra soul.

In my opinion, Inaccessible 2013 meets each of these requirements.

Without going into too much detail, we can suggest that the aromatic complexity is founded on a base of fruit of the forest (blackberries and raspberry jam), spices (pepper, cloves), chocolate and noble plants (cistus, cedar, tobacco). The dense, powdery tannins enhance the silky smooth attack on the palate. The finishing note lingers with balsamic freshness. The combination of senses called into play (the gentle tannins, the texture and savoury aromas) assert themselves with wonderful coherence, in a sort of harmonious construction.

It is a moving wine, in the best sense of the term, illustrating the “aesthetics of the ineffable”, so close to the heart of Vladimir Jankélévitch.

8. Serving temperature and suggestions, gastronomic alliance

However, this wine can quite simply be enjoyed, without philosophical references, paired with a fattened hen in cream with chanterelles, or a lightly fried duck liver.