

# **AOC Faugères red 2016**

## **Mas Gabinèle Rarissime**

### **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**

Syrah 70%, grenache 25%, mourvèdre 5%

### **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 2016**

The originality of this vintage stems from the serious drought which lasted most of the year with a summer peak made even drier by the Tramontane wind which blew from June to September. They impacted the yield and overall production dropped by 20%. Short spells of rainfall on 14th and 15th September contributed a little freshness to the later ripening varieties such as the Grenache and Mourvèdre.

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

Double Cordon de Royat trellising for Syrah and Mourvèdre, traditional goblet pruning for the Grenache. Yield was from 25 to 30 hl/ha depending on the parcel.

### **6. Vinification**

Hand harvesting with sorting of the ripest grapes in the vineyard (7 to 26 September).

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 10,400 bottles of this vintage.

### **7. Tasting notes**

After wisdom (Mas Gabinèle Faugères red 2016), comes 'power'.

The strength of colour of a rare intensity, with touches of violet.

The force of a Cyrano nose, because its real character is deep inside. What a panel: candied raspberry, mango, Timut pepper, hot smoke.

The might of mind-blowing tannins which one does well to appreciate by enjoying this wine in a peaceful environment (a sort of warrior's relaxation time). This will allow discovery of an elegant attack, reassuring body and delightful length. How can one grow tired of that?

### **8. Gastronomic alliance**

Duck with orange and mango (one man goes and the rest is a des(s)ert)