

AOC Faugères red 2019

Mas Gabinèle Rarissime

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

Syrah 50%, grenache 10%, mourvèdre 40%

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 2019

The 2019 vintage started with unseasonally heavy rains in October and November 2018, followed by a rather dry winter which was quite mild from February onwards. The summer was very hot with a temperature record of 46°C on Friday 28th June and remained very dry until the beginning of the harvest. These conditions had quite an impact on the fruit: the whites retained wonderful aromatic freshness, the Syrah berries stayed small and therefore needed a high level of control during extraction. The Grenache, which is well adapted to our Mediterranean climate, resisted well. The welcome rains on 18, 19 and 20 September allowed the Carignan and Mourvèdre to ripen evenly.

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 (between 12 September and 2 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. We have produced 18,000 bottles of this vintage.

7. Tasting notes

This vintage, year after year, is characterised by a concept that is truly difficult to reproduce: balance. The more concentrated a wine is, the harder it gets to obtain and maintain this precious balance.

One is immediately reassured by the deep colour with a purple hue. The aromas have been slowly but inexorably developing since leaving the ageing cellar: Burlat cherry, violet, blackcurrant jam, ink and even mirabelle plum and mango.

This aromatic profusion is wisely channeled on the palate through powerful, muscular, voluptuous tannins. We can imagine much more aromatic and sensory development in the coming years.

8. Gastronomic alliance

Roasted thrush with bacon, saltimbocca (don't forget the sage), truffled savarin brillat.