

# **AOC Faugères rosé 2020**

## **Mas Gabinèle**

### **1. 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 variety**

Grenache 50 %, Mourvèdre 50%

### **3. Soil**

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 trellising for Mourvèdre, traditional goblet pruning for the Grenache. Yield was from 35 hl/ha.

### **6. Vinification**

Hand harvesting with sorting of the ripest grapes in the vineyard.

Immediate pressing of the Grenache (noir and gris) and bleeding of the rosé after maceration with skins for a few hours. Slow controlled temperature fermentation (15 days).

We have produced 4,600 bottles of this rosé 2020.

### **7. Tasting notes**

Beautiful, bright fuchsia colour.

Complex bouquet opening onto aromas of wild strawberry, raspberry, peony and Sichuan pepper. The palate is charming and surprising in a marriage of smoothness and freshness.

### **8. Temperature and serving suggestions, gastronomic alliance**

Enjoy at 12 - 14° C with sushi, salmon tartar with dill, fresh pélardon cheese.