

AOC Faugères red 2018

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

40% grenache, 30% syrah, 15% carignan, 15% mourvèdre

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 2018

A rainy and cold winter (snow on 28th February) followed by a cool and very wet spring made it difficult to take optimal care of the soils. Incessant rain in spring caused development of mildew which decimated the Grenache and Carignan. Fortunately, the Syrah and Mourvèdre ripened well and were harvested in optimal conditions. Total harvest losses due to disease and also summer drought, amounted to some 40%.

5. Pruning and yield

Double Cordon de Royat pruning for Syrah and Mourvèdre, traditional goblet pruning for the Grenache and Carignan. In 2018, the harvest was 340 hectoliters from a total surface area of 20 hectares, i.e. very low yield of 17 hectolitres per hectare.

6. Vinification

Hand harvested with parcel selection for the ripest grapes (from 3 September for the first Syrah and 15 September for the last Mourvèdre.

Long maceration for 20 to 30 days.

The wine is matured in new or one-wine oak casks for 12 months, punctuated by regular racking off.

We have produced 40,000 bottles of this vintage.

7. Tasting notes

Deep ruby red colour.

The bouquet and palate reveal a wine that is both delicate and robust, true to the image of the terroir of Faugères. The aromatic range is directly drawn from the Mas Gabinèle vineyard area with vegetal notes (flowering rockrose, fig, blackberry) and mineral notes (hot stone, ink).

The texture of the tannins is just wonderful in balance too!

8. Suggestions for food matching

Let's keep it classic: a nice prime rib followed by a Brillat Savarin. A balanced meal!