

AOC Faugères red 2021

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

syrah 35%, grenache 35%, carignan 20%, mourvèdre 10%

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 2021

A vintage under the sign of adaptability!

A dry winter, a warm month of March with an early start to vegetation, then the frost of 7 and 8 April which caused localised damage. Spring was relatively cool, and summer was punctuated by regular storms. During the harvest, the weather was rather mild in Faugères, allowing us to let our grapes ripen well.

5. Pruning and yield

Double Cordon de Royat pruning for Syrah and Mourvèdre, traditional goblet pruning for the Grenache and Carignan. In 2021, the harvest was generous, with 780 hectoliters from a total surface area of 23 hectares, i.e. low yield of 34 hectolitres per hectare.

6. Vinification

Hand harvested with parcel selection for the ripest grapes (from September 7 for the first Syrah until September 30 for the last Mourvèdre).

Long maceration for 20 to 30 days.

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

We have produced 70,000 bottles of this vintage.

7. Tasting notes

It appears that the 2021 Tradition is developing even more concentration than usual. A deep colour with hints of violet. The nose ideally needs a swirl or two in the glass to open up fully. This releases the characteristic collection of black fruits, cachou, Cubèbe pepper, cocoa and slate. The palate offers a smile of recognition, a sign of this wine's muscular but genuine conviviality.

8. Suggestions for food matching

Once opened, it would be wonderful to have a few thin slices of Pata Negra ham to hand, or to pair it with roast chicken and baby vegetables or a slightly matured Saint Marcellin cheese.