



AOC Faugères

# CHEMIN DES SCHISTES 2024

RED  
75CL

*Réserve*

## DOMAINE ROUGE GORGE

GRAPE VARIETIES : SYRAH, GRENACHE

SOIL : SCHIST

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 15%

WINEMAKING : TRADITIONAL WINEMAKING WITH LOAD SHEDDING. LONG VATTING (3-4 WEEKS)

Very beautiful, intense fruitiness of blackberry, blackcurrant, raspberry. Palate rich, focused on red fruits with a nice complexity of chocolate notes that unfold to finish on brandied fruits. Persistent finish rich and silky with a beautiful harmony and a slight hint of chocolate.

Medals : Gold Medal

Concours Vinalies Internationales 2025



BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

