

## FAUGIER - GONNET

## HERMITAGE

Resulting from the meeting of two men: Franck Faugier and Fabrice Gonnet. It is the culmination of a long friendship between a winemaker and a wine enthusiast.



100% Syrah



59 °F  
15 °C



7-30 years



80 years old



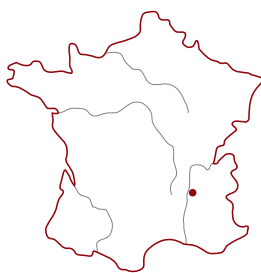
Organic  
Certified



38 hl/ha



## TERROIR



**SOIL** : Terroir made up of granite arenas covered with mica schists and gneiss, but also beaches of alluvial round pebbles

## WINEMAKING

**HARVEST** : Manually harvested and sorted directly at the vineyard.

**VINIFICATION** : De-stemmed grapes. 3 to 4-days cold pre-fermentation maceration (6°C), alcoholic fermentation at 26°C - 28°C with daily pumping over and crushing, 20 to 25-days hot maceration (27°C).

**MATURATION** : Ageing 12 months in half barrels (300l) or new (400l)/ Malolactique fermentation in barrels

## TASTING NOTES



Deep crimson colour



Floral, balsamic, red fruits, spicy



Delicate and harmonized palate

## FOOD PAIRING

Osso bucco à la Bigarad

T-bone steak

Rabbit Chasseur