



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VIEUX CARIGNAN

### La Fabrique

Ruby red color. The first nose is spicy as well in 2010. Aromas of ripe fruit such as blackcurrant and blackberry. The palate is soft and ripe fruity. The tannins are fine and elegant. This wine has a great balance between fruit, freshness, suppleness and finesse.

### FICHE TECHNIQUE

**Appellation**

IGP Côtes du Brian

**Millésime**

2010

**Cépages**

100% : Old Carignan

**Rendement**

25 hectolitres/hectare

**Degré**

14.5 °

**Terroir**

Clayey limestone.

**Vinification**

Hand picking in small boxes. The grapes are then scraped and crushed in 2010 at 50% before being put in vats. The fermentation takes about 15 days at a temperature between 22 and 26 ° C. Fermentation is complete after 45 days, so as to extract a maximum material. The wine is then raked several times before being put in vats for breeding 5 to 6 months.

**Élevage**

5 to 6 months in vats.

### RÉCOMPENSES

**Bettane & Dessauve 2013**

14,5/20

**Top 100 UK - IGP France**

Top 100

**Decanter**

Bronze Medal