



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VIEUX CARIGNAN

La Fabrique

Ruby red color. The first nose is spicy, followed by aromas of ripe fruit and red fruits such as cherries, and cassis. The palate is soft, fruity and very clear. The tannins are fine and elegant. This wine has a great harmony between fruit, suppleness and finesse.

FICHE TECHNIQUE

Appellation

IGP Côtes du Brian

Millésime

2009

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 not crushed before being put in vats. The fermentation takes about seven days at a temperature between 22 and 26 ° C. Fermentation is complete after 30 days, so as to extract a maximum material. The wine is then raked several times before being put in vats for breeding six months.