



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY La Folie Douce

La Folie Douce

Reddish purple with bright gleams. The nose is intense, with oaky notes intermingling with black fruit like fig, blackcurrant and blackberry, but also black olive. In the mouth it is powerful and opulent, with well-integrated tannins. It opens with notes of dried fruit, evolving to laurel and grilled chestnuts. The 2019 vintage was supremely healthy with superb maturity and balance. As with the precedent vintage, it also offers rich notes of truffle, mocha, and dark chocolate. The altitude of this terroir brings great verticality to this wine, offering the promise of immense ageing potential.

TECHNICAL SHEET

Appellation

AOP Côtes du Roussillon Villages

Vintage

2019

Varieties

40% Syrah - 30% Carignan - 30% Grenache Noir

Production

30 HL / Ha

Alcohol

15% alc./vol

Terroir

Gneiss and granitic sand from the mountains. Caramany overlooks the Agly dam at an altitude of 242m

Vinification

Made from selected grapes grown naturally, without pesticides, in the greatest respect for the vine and its environment. These are destemmed but not crushed. The three grape varieties are blended together in the vat. 2 aerated pumping-over operations followed by light soaking of the cap during alcoholic fermentation. Slow gentle, fermentation: 4 weeks. Blending.

Ageing

100 % aged for 12 months in barrels two wines old.

RECOGNITION AND AWARDS

America Awards 2022

Gold Medal



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RECOGNITION AND AWARDS

Blind Tasting Shanghai 2021
15/20