



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA RUFFE

Ruby red in colour. The nose is highly representative of the best Carignan can give when it is at its pinnacle. It is typical of this terroir of red shale mounds known as "ruffes", with aromas of laurel, garrigue, boxwood, peat, and black olive. In the mouth it is powerful but precise with good tension, and elegant, melting tannins that bring an agreeable sensation of freshness. Red stone fruit mingles with notes of truffle and spices, but also a certain salinity. An exceptionally harmonious wine of great complexity for drinking without reservation to discover a truly unique terroir.

TECHNICAL SHEET

Appellation

Vin de France

Vintage

2019

Varieties

50% Carignan, 40% Syrah, 10% Grenache

Production

20 HL / Ha

Alcohol

14 % alc./vol

Terroir

Terrasses du Larzac on limestone clay and red « Ruffes »

Vinification

Harvesting began on 5 September 2019 with the Syrah at perfect maturity, followed by the Carignan on 15 September and the Grenache Noir on 20 September. All were transported to the cellar in small crates which were emptied into a de-stemmer placed above the 10 HL fermentation tanks. Maceration lasted 2 weeks for the Syrah and 4 weeks for the Carignan and the Grenache Noir at a temperature of 25°C. The wine was then racked into barrels for its malolactic fermentation.

Ageing

Aged for 12 months in barrels two wines old. The wine is unfined.
