

CARAMANY
La Folie Douce

Garnet red with bright reflections. A pleasingly ample nose of grilled, nutty aromas, and spicy notes of white pepper and liquorice. Well-structured and harmonious in the mouth with melting tannins, black fruit such as blueberry, blackcurrant, and blackberry, but also truffle mocha, chocolate, and a superbly fresh finish of green herbs such as dill and wild mint. Caramany is an exceptional terroir, and a real paradise for those seeking to make a truly great red wine. This is a wine that will evolve magnificently over many years to come.

FICHE TECHNIQUE

Appellation
AOP Côtes du Roussillon Villages

Millésime
2020

Cépages
Syrah 35%, Carignan 35% , Grenache Noir 30%.

Production
30 HL / Ha

Degré
14 % alc./vol

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

Vinification
The 2020 vintage experienced a wet spring, which created good balance and contributed to optimum ripeness. The grapes were selected on vatting, and were destemmed but not crushed. Two open top pumping over sessions followed by light moistening of the cap were carried out during fermentation. Gentle vinification in vat over four weeks.

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

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