



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY

La Folie Douce

Deep red veering towards garnet. Superb intensity on the nose with subtly oaky notes intertwined with black fruit such as black fig and blackberry, but also coconut, vanilla, and mocha, with a spicy finish of black pepper, licorice, laurel and a hint of peat. Powerful and creamy in the mouth with smooth, supple, well-integrated tannins. It opens with fruity aromas like blackcurrant, moving to vanilla pod, cacao, dried fig and truffle and rich buttery notes. This is a dazzling vintage in which the altitude of this terroir has found magnificent expression, giving a verticality to this wine that promises very great cellaring potential.

FICHE TECHNIQUE

Appellation

AOP Côtes du Roussillon Village

Millésime

2021

Cépages

Carignan 35 %; Grenache 35 %; Syrah 30 %

Degré

14 % alc./vol

Terroir

Gneiss and granitic mountain arenas

Vinification

Made from a selection of grapes grown with the strictest respect for the vines and their environment. Destemmed but not crushed. Blending of the Syrah and the Grenache during vatting. A few days following the onset of fermentation, the Carignan, having finally arrived at maturity, is blended into the same vat. Two open pump overs to aerate the wine are followed by light moistening of the cap during alcoholic fermentation. Slow, gentle vatting for four weeks. Malolactic fermentation takes place in barrel.

Élevage

- 100% in barrels one wine old
- for 12 months

RÉCOMPENSES

Concours Bettane + Desseauve Prix Plaisir 2023

Bronze Medal