

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

PALMARÈS

Concours Bettane + Desseauve Prix Plaisir 2023
Bronze Medal

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DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419