

VIEUX CARIGNAN
La Fabrique

Rich red purple in colour with a mature, opulent nose that opens with red fruit such as pomegranate and redcurrant accompanied by notes of fresh grape juice. Spicier notes of laurel and juniper berry follow, before finishing with a hint of flint. In the mouth it is fresh, with strawberry, fig and blueberry on the first palate, finishing on nuances of curry and white pepper. The tannins are enveloping, fine, elegant, and persistent. The balance between the smoothness of the tannins, the finely dosed acidity, and the power of the aromas is perfect in this vintage. This old vine Carignan embodies the temperament and character of our Languedoc Roussillon garrigues. A wine that is truly of its place.

FICHE TECHNIQUE

Appellation
IGP Côtes du Brian

Millésime
2023

Cépages
100 % Carignan

Degré
14 % alc./vol

Terroir
Limestone clay plateau

Vinification
The grapes are hand-picked into small crates. They are then destemmed, but left uncrushed, before being going into vat. Alcoholic fermentation lasts 15 days at a temperature of around 28°C. A long aerated pump-over half-way through alcoholic fermentation is followed by several brief aerated pump-overs until density 1020 is reached, after which pumping-over is reduced to 5 minutes each day. Total vatting time 28 days. The wine is then racked and settled several times before undergoing its malolactic fermentation in vat over the autumn.

Élevage
Concrete vat: 100%
Duration: 6 months

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PALMARÈS

Jeb Dunnuck 2025
89/100

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