



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY La Folie Douce

Bright red hue. The wine releases aromas of wild berries with spicy notes on the nose. Ripe plums can also be detected. Straightforward on the palate, full of fruit, yet nevertheless fresh with a touch of citrus ... on entry, the wine is not as mature as the nose would suggest! Cedar and juniper scents give this wine an elegant, understated patina. A generous wine with good ageing potential.

TECHNICAL SHEET

Appellation

Côtes du Roussillon Villages

Vintage

2012

Varieties

Syrah 50%, Carignan 30% et Grenache Noir 20%

Production

25 HL / Ha

Alcohol

13.5% alc./vol

Terroir

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

Vinification

Selection of the organically grown grapes. These are destemmed but not crushed. 2 aerated pumping-over operations followed by light soaking of the cap during alcoholic fermentation. Slow gentle, fermentation: 3 weeks. Blending.

Ageing

25% of the wine is aged for 12 months in barrels used for one white wine vintage. The remaining 75% is aged in concrete tanks.

RECOGNITION AND AWARDS

Gilbert & Gaillard 2015

Gold medal

Jancis Robinson

17 / 20