



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VIEUX CARIGNAN

La Fabrique

Ruby red hue with beautiful highlights. Powerful on the nose, with aromas of black fruit and garrigue. Clean on entry to the palate, with nicely-coated silky tannins and a lovely creamy character. Spicy notes come through towards the finish, which shows no trace of bitterness, and is lifted by a lovely freshness.

FICHE TECHNIQUE

Appellation

IGP Côtes du Brian

Millésime

2013

Cépages

These vines are situated in the ideal location for the grape variety. Planted back in the Victorian era, 1890 to be exact, these vines are now 124 years old. Due to the considerable age of the vines the wines produced, whilst being low yielding, are of very high quality and continue the tradition of wines being made of Carignan is the local region.

Rendement

35 HL / Ha

Degré

14% alc./vol

Terroir

Clay limestone

Vinification

Harvested into small crates by hand. Only 20% of the grapes are de-stemmed and crushed before going into vat. Alcoholic fermentation, at a temperature of between 24-30°C, lasts 15 days. A major, aerated pumping-over operation is carried out in the middle of the alcoholic fermentation, other pumping-over operations are very light, lasting just 5 minutes per day. The vatting period lasts a total of 30 days. The wine is then racked and settled.

Élevage

Aged in vat 18 months

RÉCOMPENSES

Jancis Robinson 2016

17 / 20



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Guide Gilbert & Gaillard 2015

Gold Medal

Wine Advocate / R. Parker

85/100 - This solid, value priced efforts have good character and a well-made across the board