



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## CARAMANY La Folie Douce

Deep garnet red hue with violet glints. The nose reveals intense aromas of cistus and heather combined with delicate flinty notes. The palate is fresh and elegant with coated tannins and notes of liquorice and aniseed. This red wine offers excellent structure and an attractive mineral backbone. Surprising!

### TECHNICAL SHEET

#### Appellation

Côtes du Roussillon Villages

#### Vintage

2013

#### Varieties

Syrah 50%, Carignan 30% et Grenache 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

30% of the wine is aged for 12 months in barrels used for one white wine vintage. The remaining 70% is aged in concrete tanks.

### RECOGNITION AND AWARDS

#### Bettane & Dessauve 2017

Sélectionné 2017 : 14.5/20

#### Guide Hachette 2017

Guide Hachette 2 étoiles : Envoûtant, riche et puissant ...!

#### IWC 2016

Commended

#### Jancis Robinson 2016

16.5 + / 20 : No flattering sweetness but lots of fierce Caramany



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character.

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**PRESS**

**Jancis Robinson 2016 - 04/2016**

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