



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!

FICHE TECHNIQUE

Appellation

Côtes du Roussillon Villages

Millésime

2013

Cépages

Syrah 50%, Carignan 30% et Grenache 20%

Rendement

25 HL / Ha

Degré

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.

Élevage

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.

RÉCOMPENSES

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.

PRESSE

Jancis Robinson 2016 - 04/2016