



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY La Folie Douce

A deep garnet red colour with purple sparkles. An intense nose, fresh, with dominant notes of cherry and mocha. The mouth is fresh and elegant, complemented by notes of small red fruits and soft spices.

TECHNICAL SHEET

Appellation

Côtes du Roussillon Villages

Vintage

2011

Varieties

50% Carignan, 40% Syrah, 10% Grenache

Production

25 HL / Ha

Alcohol

13.5% alc./vol

Terroir

Gneiss and limestone on the mountain around Caramany dominating the dam of Agly at 242m of altitude.

Vinification

Traditional vinification with 1 month maceration for the Syrah and Grenache. Carbonic maceration for Carignan (15 days).

Ageing

20% of the wine aged in new French Oak barrels.

RECOGNITION AND AWARDS

Top 100 UK

Trophy of the year

IWC

Gold + Trophy of the year

Guide Bettane & Dessauve 2015

16 / 20

Bettane & Dessauve 2014

16/20 : La fraîcheur ... le vin est suave avec une texture onctueuse, la finale est superbe.

Jancis Robinson

Dégustation Juillet 2013 : 16/20



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RECOGNITION AND AWARDS

TOP 100 UK - Sud de France 2013
Trophy - Best AOP Roussillon wine