

VIEUX CARIGNAN

La Fabrique

Ruby red color. The first nose is spicy as well in 2010.Aromas of ripe fruit such as blackcurrant and blackberry. The palate is soft and ripe fruity. The tannins are fine and elegant. This wine has a great balance between fruit, freshness, suppleness and finesse.

FICHE TECHNIQUE

Appellation
IGP Côtes du Brian

Millésime
2010

Cépages
100% : Old Carignan

Production
25 hectolitres/hectare

Degré
14.5 °

Terroir
Clayey limestone.

Vinification
Hand picking in small boxes. The grapes are then scraped and crushed in 2010 at 50% before being put in vats. The fermentation takes about 15 days at a temperature between 22 and 26 ° C. Fermentation is complete after 45 days, so as to extract a maximum material. The wine is then racked several times before being put in vats for breeding 5 to 6 months.

Élevage
5 to 6 months in vats.

PALMARÈS

Bettane & Dessauve 2013
14,5/20

Top 100 UK - IGP France
Top 100

Decanter
Bronze Medal

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