

VIEUX CARIGNAN
La Fabrique

Ruby red color. The first nose is spicy, followed by aromas of ripe fruit and red fruits such as cherries, and cassis. The palate is soft, fruity and very clear. The tannins are fine and elegant. This wine has a great harmony between fruit, suppleness and finesse.

FICHE TECHNIQUE

Appellation
IGP Côtes du Brian

Millésime
2009

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 not crushed before being put in vats. The fermentation takes about seven days at a temperature between 22 and 26 ° C. Fermentation is complete after 30 days, so as to extract a maximum material. The wine is then racked several times before being put in vats for breeding six months.

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419