



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## CARAMANY La Folie Douce

Brilliant and gleaming cherry red. The nose is generous and very similar to the superb 2014 vintage, with ripe fruit, forest floor, truffle and mint that mingle in great harmony. In the mouth it is forthright with silky tannins, accompanied by aromas of blueberry, spices and lovely chocolatey notes. A supremely vertical wine with a fresh, mineral finish marked by hints of citrus. A great wine from a grand terroir.

### TECHNICAL SHEET

**Appellation**

AOP Côtes du Roussillon Villages

**Vintage**

2015

**Varieties**

40% Syrah - 40% Carignan - 20% Grenache Noir

**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**

Made from selected grapes grown naturally, without pesticides, in the greatest respect for the vine and its environment. 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**

100% of the wine is aged for 12 months in barrels used for one white wine vintage.

### RECOGNITION AND AWARDS

**Sam Kim 2019**

94/100

**Jancis Robinson 08/03/2018**

16.5/20 Deliciously peppery nose and so peppery in the mouth that it's almost audibly cracking !