



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY La Folie Douce

Brilliant deep purple red in colour. The nose is opulent with notes of ripe black fruit and forest floor. In the mouth the impression is immediately one of harmony, with its silky and densely textured tannins. As in each vintage, we find notes of truffle, mocha, chocolate, black fruit like blueberry, blackcurrant and blackberry, with a glorious finish all in freshness and persistence. For those wishing to make great red wines, Caramany is truly a little corner of paradise.

TECHNICAL SHEET

Appellation

AOP Côtes du Roussillon Villages

Vintage

2016

Varieties

40% Syrah - 30% Carignan - 30% Grenache Noir

Production

25 HL / Ha

Alcohol

14% 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. The three grape varieties are blended together in the vat. 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

Top 100 Sud de France 2021

Top 100

Top 100 UK 2019

Top 100



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RECOGNITION AND AWARDS

Jancis Robinson 2019

16,5/20

Wine Enthusiast

91/100, Editor's Choice

bettane+desseauve

Bronze Medal Prix Plaisir 2019

Gilbert & Gaillard

91/100

Sud de France Top 100 2019

chosen by the Top 100 judging panel.