



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY La Folie Douce

Good intensity, clear ruby red in colour. The nose is smoother than the previous vintage with notes of ripe red fruit, crushed strawberry and forest floor. In the mouth there is great balance, as usual, with silkily sleek tannins and a superb harmony between fruit and toasted notes. Hints of truffle and dark chocolate join the concentration of red fruit such as wild strawberry, redcurrant and ripe pomegranate. A glorious finish with all the freshness and persistence that are characteristic of this altitude terroir. Making wines in Caramany remains always an immense pleasure.

TECHNICAL SHEET

Appellation

AOP Côtes du Roussillon Villages

Vintage

2017

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 two white wine vintages.

RECOGNITION AND AWARDS

Sam Kim 2020

91/100



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Jancis Robinson 2019
16,5/20

PRESS

Côte du Roussillon Village 2017 by Christine Austin (Yorkshire Post) - 01/2021