



# 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.

#### FICHE TECHNIQUE

**Appellation**

AOP Côtes du Roussillon Villages

**Millésime**

2017

**Cépages**

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

**Rendement**

25 HL / Ha

**Degré**

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.

**Élevage**

100% of the wine is aged for 12 months in barrels used for two white wine vintages.

#### RÉCOMPENSES

**Sam Kim 2020**

91/100



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## RÉCOMPENSES

**Jancis Robinson 2019**

16,5/20

## PRESSE

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