



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY

La Folie Douce

An intense red purple. Expressive aromas of soft spices like cinnamon and clove join very ripe black fruit (blackcurrant, blackberry etc) and some empyreumatic notes. In the mouth, truffle, mocha and chocolate intermingle harmoniously with the same range of aromas found on the nose, and tight tannins offer good balance. The finish is fresh, persistent, and juicy, characteristic of this altitude terroir.

FICHE TECHNIQUE

Appellation

AOP Côtes du Roussillon Villages

Millésime

2018

Cépages

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

Rendement

25 HL / Ha

Degré

15% 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 one white wine vintage.

RÉCOMPENSES

Wine Align

90/100

Decanter WWA 2020

Bronze Medal