



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VIEUX CARIGNAN

La Fabrique

An impressive purple hue. The oldest of our parcels (126 years old) did very well this year despite a very wet spring and a high risk of mildew. The nose is classic for this grape... fresh grape juice, spices, and the vivacity of redcurrant... and shows great maturity. The attack is incisive, the tannins silky and the balance perfect. Only Carignan of this age, grown on hillsides, can offer such stunning singularity. Garrigue, wild cherry, fig and spices relay each other elegantly in the mouth. An old Carignan that, once again in this vintage, expresses its altitude terroir through a characteristic freshness that balances its intensity. With a brand-new label, it has been rebaptized "La Fabrique", because if any grape variety truly represents our "marque de fabrique", or hallmark, it is Carignan.

TECHNICAL SHEET



Appellation

IGP Côtes du Brian

Vintage

2020

Varieties

100% Carignan. This wine comes from a solitary group of Carignan vines planted in 1890. Neither drought nor disease has managed to affect the quality of the grapes which possess a genuine local character.

Production

30 HL / Ha

Alcohol

15% alc./vol

Terroir

Clay-limestone

Vinification

The grapes are hand-picked and placed into small trays (caissettes). They are then destemmed, but left uncrushed, before being going into vat. Alcoholic fermentation lasts for 15 days at a temperature between 25°- 30°C. A major aerated pumping-over operation is carried out half-way through the alcoholic fermentation. The rest of the pumping-over is light, lasting only 5 minutes each day. The wine spends 27 days in vat and is then racked off and settled several times



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before being going back into vat for the start of malolactic fermentation.

Ageing

Aged in vat

RECOGNITION AND AWARDS

The Tasting Panel Magazine Sept/Octobre 2022
91/100

Harpers Wine Stars 2022

4*

Guiche Hachette des vins 2023

2*