



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VIEUX CARIGNAN

La Fabrique

A superb red-purple colour. Our old Carignan, planted in 1890, remains true to itself, and happily was not affected by the severe frosts in April 2021. The grapes were able to ripen to perfection and offer us a nose of wild strawberry, freshly pressed grape juice, laurel, and green pepper. Supple and cleanly incisive on the first palate, with silky tannins, the natural freshness of this grape underlines the lovely fruity notes of wild cherry and fig, but also spices on the finish. In this vintage, these old vines once again reveal their altitude terroir, expressed in a characteristic freshness that perfectly balances their sun-filled intensity. Only Carignans of this age, grown on high slopes, offer such singularity.

FICHE TECHNIQUE



Appellation

IGP Côtes du Brian

Millésime

2021

Cépages

Carignan noir. 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.

Rendement

30 HL / Ha

Degré

14.5% 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 before being going back into vat for the start of malolactic



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fermentation.

Élevage

Aged in vat

RÉCOMPENSES

Jancis Robinson Oct 2022

15/20

Harpers Wine Stars 2022

4*

The Tasting Panel Magazine Sept/October 2022

94/100