



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY

La Folie Douce

Ruby red. The nose, as remarkable as ever, arrives in a wave of blackcurrant, elderberry, laurel, pomegranate, coffee, white pepper, and its signature notes of candied fruit cake. The tannins are fine, elegant, and persistent, giving rise to a clean, smooth first palate, which is refined and well balanced. The 2022 has all the typicity of previous vintages and the same compelling personality, with its notes of liquorice, cinnamon, turmeric, vanilla, and coconut. The Mourvedre adds its own powerful character which plays an important role in the complexity of the blend. If you are looking for an original Terrasses du Larzac, "l'art du vers" will certainly take you down some less travelled paths....

FICHE TECHNIQUE

Appellation

AOP Côtes du Roussillon Village

Millésime

2022

Cépages

Carignan 35 %, Grenache 35 %, Syrah 30 %

Degré

14.5 % alc./vol

Terroir

Gneiss and granitic mountain arenas

Vinification

Made from a selection of grapes grown with the strictest respect for the vines and their environment. Destemmed but not crushed. Blending of the Syrah and the Grenache during vatting. One week following the onset of fermentation, the Carignan, having finally arrived at maturity, is blended into the same vat. Pumping over with air at the beginning to start the yeasts are followed by light moistening of the cap during alcoholic fermentation. Slow, gentle vatting for four weeks. Malolactic fermentation takes place in barrel.

Élevage

100% in barrels one wine old, for 12 months

RÉCOMPENSES

Bettane+Desseauve Prix Plaisir 2024

Grand Gold Medal