CARAMANY
La Folie Douce

A deep, bright purple-red colour. The nose reveals aromas of black truffle, vanilla pod, dark chocolate, peat and black fruits, particularly blackcurrant. With aeration, delicate hints of cinnamon emerge. On the palate, the tannins are round and supple, yet beautifully structured. Black truffle reappears alongside notes of cocoa and wild berries, including blackberry, redcurrant, blueberry and blackcurrant. The finish is distinguished by its finely balanced tension and exceptional length.

FICHE TECHNIQUE

Appellation
AOP Côtes du Roussillon Village

Millésime
2023

Cépages
Carignan 35%, Grenache 35%, Syrah 30%

Degré
14.5 % alc./vol

Terroir
Gneiss and granitic mountain arenas

Vinification
Grapes are carefully selected from vineyards cultivated with the utmost respect for both the vines and their environment. The grapes are destemmed but not crushed. Syrah and Grenache are co-fermented, with the blend created at the start of maceration. An initial pump-over with aeration is carried out to activate the native yeasts, followed by gentle cap wetting throughout the alcoholic fermentation. Maceration lasts four weeks and proceeds slowly and gently to preserve the fruit and achieve balanced extraction. The Carignan is fermented separately using carbonic maceration, before being blended with the Syrah and Grenache. Malolactic fermentation is then completed in oak barrels.

Élevage
100% barrel-aged for 12 months.

PALMARÈS

Bettane & Desseauve
89/100

Guide Hachette 2027

www.calmel-joseph.com

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2 stars + Coup de Coeur

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