



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VIEUX CARIGNAN Côtes du Brian

Ruby red hue with beautiful highlights. Powerful on the nose, with aromas of black fruit and garrigue. Clean on entry to the palate, with nicely-coated silky tannins and a lovely creamy character. Spicy notes come through towards the finish, which shows no trace of bitterness, and is lifted by a lovely freshness.

### FICHE TECHNIQUE

**Appellation**

IGP Côtes du Brian

**Millésime**

2013

**Cépages**

These vines are situated in the ideal location for the grape variety. Planted back in the Victorian era, 1890 to be exact, these vines are now 124 years old. Due to the considerable age of the vines the wines produced, whilst being low yielding, are of very high quality and continue the tradition of wines being made of Carignan is the local region.

**Rendement**

35 HL / Ha

**Degré**

14% alc./vol

**Terroir**

Clay limestone

**Vinification**

Harvested into small crates by hand. Only 20% of the grapes are de-stemmed and crushed before going into vat. Alcoholic fermentation, at a temperature of between 24-30°C, lasts 15 days. A major, aerated pumping-over operation is carried out in the middle of the alcoholic fermentation, other pumping-over operations are very light, lasting just 5 minutes per day. The vatting period lasts a total of 30 days. The wine is then racked and settled.

**Élevage**

Aged in vat 18 months

### RÉCOMPENSES

**Jancis Robinson 2016**

17 / 20



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## RÉCOMPENSES

**Guide Gilbert & Gaillard 2015**

Gold Medal

**Wine Advocate / R. Parker**

85/100 - This solid, value priced efforts have good character and a well-made across the board

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[www.calmel-joseph.com](http://www.calmel-joseph.com)