VIEUX CARIGNAN
La Fabrique

Ruby red robe with highlights. 2014 was a good, sunny vintage. On the nose, this wine has aromas of fig and garrigue herbs typical of ancient Carignan vines grown on hillsides. The palate is delicate, with a fine balance between taste and tannins, suppleness and acidity. A wonderfully rich, elegant example of this Languedoc grape variety.

FICHE TECHNIQUE

Appellation
IGP Côtes du Brian

Millésime
2014

Cépages
100 % Carignan. Made from a small parcel of Carignan vines planted in 1890, which are now 124 years old (a handful of casualties were replanted using the same trunk, around 4 years ago). The grapes they yield are perfectly adapted to their environment. Unaffected by drought or disease, they are truly representative of outstanding quality, local produce.

Production
40 HL / Ha

Degré
14.5% abv.

Terroir
Clay-limestone

Vinification
Harvested into small crates by hand. Grapes are destemmed and crushed before being put into vat. Alcoholic fermentation, at a temperature of between 25-30°C, lasts 20 days. A major, aerated pumping-over operation is carried out in the middle of the alcoholic fermentation, while 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 16 months

PALMARÈS

Concours National IGP 2016
Gold Medal

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419

PALMARÈS

IWC 2016
Commended

Jancis Robinson 2016
17 / 20

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419