



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VIEUX CARIGNAN Côtes du Brian

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.

Rendement

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

RÉCOMPENSES

Concours National IGP 2016

Gold Medal



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RÉCOMPENSES

IWC 2016

Commended

Jancis Robinson 2016

17 / 20

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