CARAMANY
La Folie Douce

Deep garnet red hue with violet glints. The nose reveals intense aromas of cistus and heather combined with delicate flinty notes. The palate is fresh and elegant with coated tannins and notes of liquorice and aniseed. This red wine offers excellent structure and an attractive mineral backbone. Surprising!

FICHE TECHNIQUE

Appellation
Côtes du Roussillon Villages

Millésime
2013

Cépages
Syrah 50%, Carignan 30% et Grenache 20%

Production
25 HL / Ha

Degré
13.5% alc./vol

Terroir
Gneiss and granitic sand from the mountains. Caramany overlooks the Agly dam at an altitude of 242m

Vinification
Selection of the organically grown grapes. These are destemmed but not crushed. 2 aerated pumping-over operations followed by light soaking of the cap during alcoholic fermentation. Slow gentle, fermentation: 3 weeks. Blending.

Élevage
30% of the wine is aged for 12 months in barrels used for one white wine vintage. The remaining 70% is aged in concrete tanks.

PALMARÈS

Bettane & Dessauve 2017
Sélectionné 2017 : 14.5/20

Guide Hachette 2017
Guide Hachette 2 étoiles : Envoûtant, riche et puissant ...!

IWC 2016
Commended

Jancis Robinson 2016
16.5 + / 20 : No flattering sweetness but lots of fierce Caramany

www.calmel-joseph.com

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character.

PRESSE

Jancis Robinson 2016 - 04/2016

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