CARAMANY
La Folie Douce

Bright, clear cherry-red in colour. On the nose, graceful notes of spice and heather evolve to dark fruit such as blueberry and blackberry. The palate is silky, with mouth-filling tannins, all in finesse and elegance, finishing on a note of tension that reveals the freshness of aromas such as aniseed and mint. This vintage has authorized barrel ageing for the entire cuvee for the first time since this wine was created.

FICHE TECHNIQUE

Appellation
Côtes du Roussillon Villages

Millésime
2014

Cépages
40% Syrah - 30% Carignan - 30% Grenache Noir

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
100% of the wine is aged for 12 months in barrels used for one white wine vintage.

PALMARÈS

Bettane & Desseauve 2018
15,5/20

Wine Merchant 2018
Highly Recommanded

Jancis Robinson 30/09/2017
17/20 Deep forest fruits with a clean minty lift of aromatic pine

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needles ...

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