



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VIEUX CARIGNAN

Côtes du Brian

Red cherry colour. The nose is ripe with intense red fruit aromas. The palate is tense and full in the middle. The tannins are soft and elegant. The cherry sensation returns at the end.

FICHE TECHNIQUE

Appellation

IGP Côtes du Brian

Millésime

2011

Cépages

100% : Old Carignan

Rendement

25 hectolitres/hectare

Degré

14.5 °

Terroir

Clayey limestone.

Vinification

Crushed at 50% before being put in vats. The fermentation takes about 15 days at a temperature between 22 and 26 ° C. Fermentation is complete after 45 days to extract maximum material. The wine is then racked several times before being put in vats for ageing 5 to 6 months.

Élevage

5 to 6 months in vats.

RÉCOMPENSES

Bettane & Dessauve 2014

14.5 : Vin agréable et mûr, tanins ronds, notes épicées ... Sélection Hôtels Mercure 2013/14

Jancis Robinson

Dégustation Juillet 2013 : 17.5/20

Concours national – IGP France 2012

Gold medal

Guide rouge – RVF

13,5/20

International Wine Challenge

Silver Medal



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RÉCOMPENSES

Concours national – IGP France 2013
Gold Medal

Decanter
Bronze Medal

PRESSE

jamie goode's wine blog - 01/2015

Western Mail Saturday 09.2014 - 09/2014

Western Mail Saturday 09.2014 - 09/2014

Western Mail Saturday 09.2014 - 09/2014

Terroirist - 15.03.2014 - 03/2014

Washington Post - Dave Mc Intyre - 01/2014