



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VIEUX CARIGNAN Côtes du Brian

Ruby red color. The first nose is spicy as well in 2010. Aromas of ripe fruit such as blackcurrant and blackberry. The palate is soft and ripe fruity. The tannins are fine and elegant. This wine has a great balance between fruit, freshness, suppleness and finesse.

### FICHE TECHNIQUE

#### Appellation

IGP Côtes du Brian

#### Millésime

2010

#### Cépages

100% : Old Carignan

#### Rendement

25 hectolitres/hectare

#### Degré

14.5 °

#### Terroir

Clayey limestone.

#### Vinification

Hand picking in small boxes. The grapes are then scraped and crushed in 2010 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, so as to extract a maximum material. The wine is then raked several times before being put in vats for breeding 5 to 6 months.

#### Élevage

5 to 6 months in vats.

### RÉCOMPENSES

#### Bettane & Dessauve 2013

14,5/20

#### Top 100 UK - IGP France

Top 100

#### Decanter

Bronze Medal