



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VIEUX CARIGNAN

### Côtes du Brian

Ruby red color. The first nose is spicy, followed by aromas of ripe fruit and red fruits such as cherries, and cassis. The palate is soft, fruity and very clear. The tannins are fine and elegant. This wine has a great harmony between fruit, suppleness and finesse.

#### FICHE TECHNIQUE

**Appellation**

IGP Côtes du Brian

**Millésime**

2009

**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 not crushed before being put in vats. The fermentation takes about seven days at a temperature between 22 and 26 ° C. Fermentation is complete after 30 days, so as to extract a maximum material. The wine is then racked several times before being put in vats for breeding six months.