



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VIEUX CARIGNAN Côtes du Brian

A beautiful deep purple red. 2017, with its very hot, dry summer, was ideal for this grape variety which is unquestionably perfectly adapted to the climatic conditions of our region. The nose is opulent with ripe fruit such as wild plum, but also rich in floral aromas like elderflower. In the mouth it is rich and dense with a supremely fresh finish thanks to the natural acidity of Carignan. These parcels of very old vines embody all the Mediterranean temperament that characterises our wines, offering a remarkable and typical expression of the Languedoc.

FICHE TECHNIQUE

Appellation

IGP Côtes du Brian

Millésime

2017

Cépages

100% Carignan

This wine comes from a solitary group of Carignan vines planted in 1890. For 125 years, these vine stocks (the few casualties from over the last 120 years have been replanted on the same trunks) have yielded grapes perfectly adapted to their surroundings. Neither drought nor disease has managed to affect the quality of the grapes which possess a genuine local character.

Rendement

30 HL / Ha

Degré

14.5% alc./vol

Terroir

Clay-limestone

Vinification

The grapes are hand-picked and placed into small trays (caissettes). They are then destemmed, but left uncrushed, before being going into vat. Alcoholic fermentation lasts for 15 days at a temperature between 25°- 30°C. A major aerated pumping-over operation is carried out half-way through the alcoholic fermentation. The rest of the pumping-over is light, lasting only 5 minutes each day. The wine spends 27 days in vat and is then racked off and settled several times before being going back into vat for the start of malolactic fermentation.

Élevage

Aged in vat 12 months



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RÉCOMPENSES

Raymond Chan

18/20 **** . This is a vibrant and firmy concentrated Carignan ...

Jancis Robinson 08/03/2018

15.5 /20 Big, round, sweet red fruit ...