CARAMANY
La Folie Douce

Brilliant deep purple red in colour. The nose is opulent with notes of ripe black fruit and forest floor. In the mouth the impression is immediately one of harmony, with its silky and densely textured tannins. As in each vintage, we find notes of truffle, mocha, chocolate, black fruit like blueberry, blackcurrant and blackberry, with a glorious finish all in freshness and persistence. For those wishing to make great red wines, Caramany is truly a little corner of paradise.

FICHE TECHNIQUE

Appellation
AOP Côtes du Roussillon Villages

Millésime
2016

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

Production
25 HL / Ha

Degré
14% alc./vol

Terroir
Gneiss and granitic sand from the mountains. Caramany overlooks the Agly dam at an altitude of 242m

Vinification
Made from selected grapes grown naturally, without pesticides, in the greatest respect for the vine and its environment. These are destemmed but not crushed. The three grape varieties are blended together in the vat. 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

Top 100 Sud de France 2021
Top 100

Top 100 UK 2019
Top 100

www.calmel-joseph.com

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419

PALMARÈS

Jancis Robinson 2019
16,5/20

Wine Enthusiast
91/100, Editor's Choice

bettane+desseauve
Bronze Medal Prix Plaisir 2019

Gilbert & Gaillard
91/100

Sud de France Top 100 2019
chosen by the Top 100 judging panel.

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