



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



VIEUX CARIGNAN

La Fabrique

Compellingly deep purple in colour. The generous spring rains of 2019 enabled the vines to replenish their reserves and put their energies into producing a magnificent crop. The summer was very hot, but the geographical situation of the vineyard creates great thermal amplitude between day and night-time temperatures, offering excellent conditions for the grapes to attain optimum maturity at the moment of picking. We find the characteristic aromas of this wine when it is young, floral, fruity, spicy, complex and powerful. The attack is incisive, the tannins already well-integrated, and the generosity of the 2019 vintage shows itself in the persistent, lightly saline finish.

FICHE TECHNIQUE

Appellation

IGP Côtes du Brian

Millésime

2019

Cépages

100% Carignan. This wine comes from a solitary group of Carignan vines planted in 1890. Neither drought nor disease has managed to affect the quality of the grapes which possess a genuine local character.

Rendement

40 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

La Tulipe Rouge
1 tulipe

Decanter WWA 2020
Bronze Medal

PRESSE

Appearance in Jamie Goode's publication - 01/2022