CARAMANY
La Folie Douce

An intense red purple. Expressive aromas of soft spices like cinnamon and clove join very ripe black fruit (blackcurrant, blackberry etc) and some empyreumatic notes. In the mouth, truffle, mocha and chocolate intermingle harmoniously with the same range of aromas found on the nose, and tight tannins offer good balance. The finish is fresh, persistent, and juicy, characteristic of this altitude terroir.

FICHE TECHNIQUE

Appellation
AOP Côtes du Roussillon Villages

Millésime
2018

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

Production
25 HL / Ha

Degré
15% 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

Wine Align
90/100

Decanter WWA 2020
Bronze Medal

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