



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VIEUX CARIGNAN

### La Fabrique

A dense, deep violet with inky black reflections. The nose is classically old Carignan with its aromas of fresh strawberry and grape followed by more intense notes of blackberry, black fig, and laurel but also green peppercorns. The tannins are well rounded, fine, very elegant, and persistent. In the mouth we find an exemplary 100% Carignan from vines planted in 1895 – a real “old Carignan” – with its fabulous red fruit, wonderful freshness, and rich texture full of juicy garigouette strawberries, white flowers, and exotic, spicy notes. This exceptional parcel selection is the expression of a superb altitude terroir that offers a superb vivacity characteristic of Carignan in counterpoint to the intense power of this emblematic Mediterranean variety.

### FICHE TECHNIQUE



#### Appellation

IGP Côtes du Brian

#### Millésime

2022

#### Cépages

100 % Carignan

#### 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 20 to 25 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. Total vatting time 30 days. The wine is then racked and settled several times before undergoing its malolactic fermentation in vat over the autumn.

#### Élevage

100% aged in concrete vats for 6 months



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## RÉCOMPENSES

### TOP 100 Wine Merchant

Mention Highly Commended

### The Tasting Panel 2024

94/100

### Jancis Robinson feb 2024

17/20

### James Suckling 2023

90/100

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