



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