



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## CARAMANY La Folie Douce

Deep red veering towards garnet. Superb intensity on the nose with subtly oaky notes intertwined with black fruit such as black fig and blackberry, but also coconut, vanilla, and mocha, with a spicy finish of black pepper, licorice, laurel and a hint of peat. Powerful and creamy in the mouth with smooth, supple, well-integrated tannins. It opens with fruity aromas like blackcurrant, moving to vanilla pod, cacao, dried fig and truffle and rich buttery notes. This is a dazzling vintage in which the altitude of this terroir has found magnificent expression, giving a verticality to this wine that promises very great cellaring potential.

### FICHE TECHNIQUE

#### Appellation

AOP Côtes du Roussillon Village

#### Millésime

2022

#### Cépages

Carignan 35 %, Grenache 35 %, Syrah 30 %

#### Degré

14.5 % alc./vol

#### Terroir

Gneiss and granitic mountain arenas

#### Vinification

Made from a selection of grapes grown with the strictest respect for the vines and their environment. Destemmed but not crushed. Blending of the Syrah and the Grenache during vatting. One week following the onset of fermentation, the Carignan, having finally arrived at maturity, is blended into the same vat. Pumping over with air at the beginning to start the yeasts are followed by light moistening of the cap during alcoholic fermentation. Slow, gentle vatting for four weeks. Malolactic fermentation takes place in barrel.

#### Élevage

100% in barrels one wine old, for 12 months

### RÉCOMPENSES

#### La Revue du Vin de France July/August 2024

89-90/100

#### Bettane+Dessève Prix Plaisir 2024

Grand Gold Medal