



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VIEUX CARIGNAN

### La Fabrique

Rich purple in colour with a mature, opulent nose that embraces red fruit such as pomegranate and redcurrant and notes of fresh grape juice, followed by the spiciness of laurel and juniper berry before finishing with a hint of flint. In the mouth it is beautifully fresh, opening with strawberry, fig and blueberry, and finishing on nuances of curry and white pepper. The tannins are enveloping, fine, elegant and persistent. The balance between the smoothness of the tannins, the finely dosed acidity, and the power of the aromas has been respected perfectly in this vintage. This old vine Carignan is the incarnation of the temperament and character of our Languedoc Roussillon garrigues. A truly local wine with a distinct sense of place.

### FICHE TECHNIQUE



#### Appellation

IGP Côtes du Brian

#### Millésime

2023

#### 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 15 days at a temperature between 28°C. A major aerated pumping-over operation is carried out half-way through the alcoholic fermentation, followed by several small aerated pumping over operations until density 1020 The rest of the pumping-over is light, lasting only 5 minutes each day. Total vatting time 28 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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