



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY La Folie Douce

Bright, clear cherry-red in colour. On the nose, graceful notes of spice and heather evolve to dark fruit such as blueberry and blackberry. The palate is silky, with mouth-filling tannins, all in finesse and elegance, finishing on a note of tension that reveals the freshness of aromas such as aniseed and mint. This vintage has authorized barrel ageing for the entire cuvee for the first time since this wine was created.

FICHE TECHNIQUE

Appellation

Côtes du Roussillon Villages

Millésime

2014

Cépages

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

Rendement

25 HL / Ha

Degré

13.5% alc./vol

Terroir

Gneiss and granitic sand from the mountains. Caramany overlooks the Agly dam at an altitude of 242m

Vinification

Selection of the organically grown grapes. These are destemmed but not crushed. 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.

RÉCOMPENSES

Bettane & Desseauve 2018

15,5/20

Wine Merchant 2018

Highly Recommended

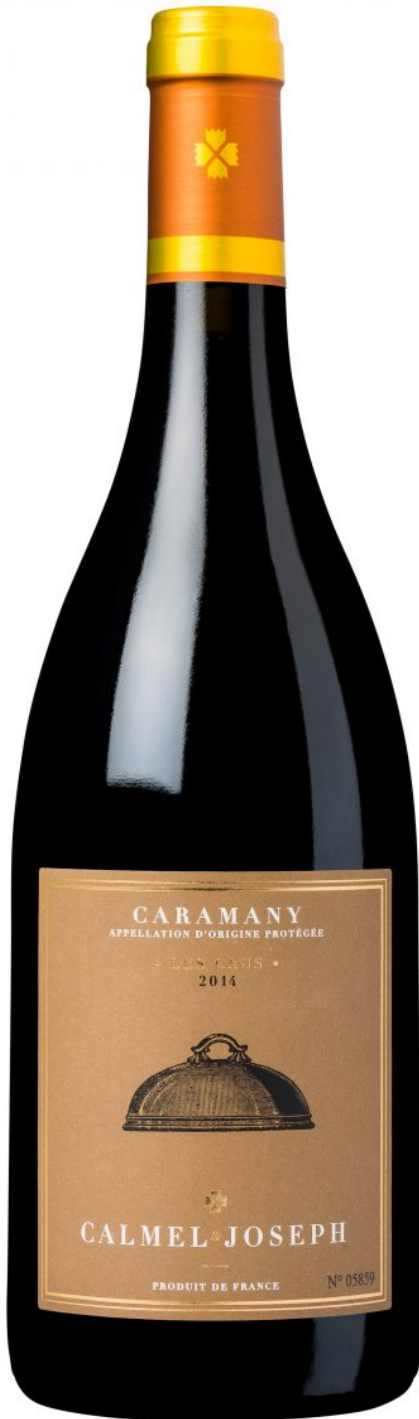
Jancis Robinson 30/09/2017

17/20 Deep forest fruits with a clean minty lift of aromatic pine



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- 2 -

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