



# 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

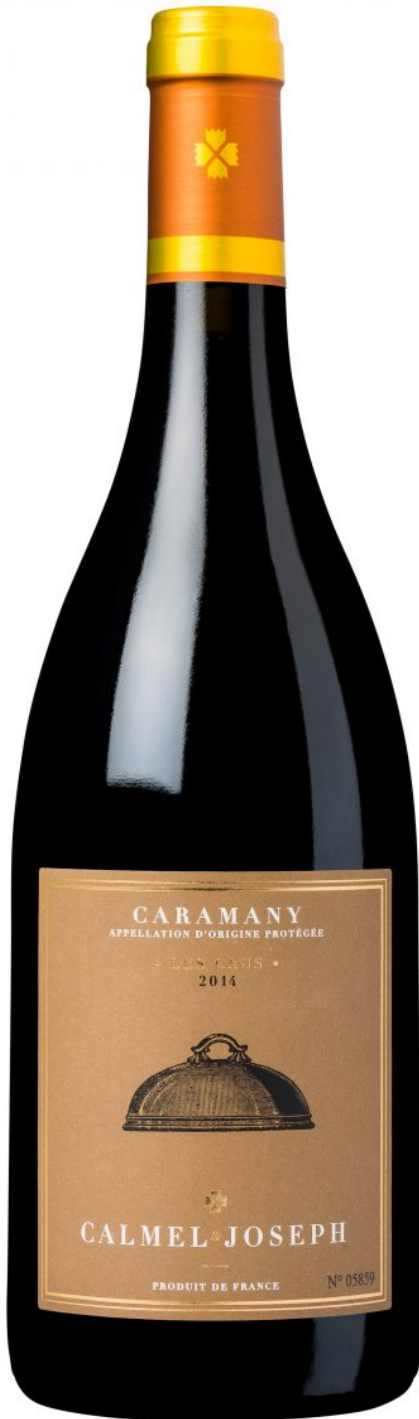
**Jancis Robinson 30/09/2017**

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



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[www.carmel-joseph.com](http://www.carmel-joseph.com)