



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VIEUX CARIGNAN

### La Fabrique

Deep red in colour with a distinctly mature and opulent nose. At first, fine aromas of plum and garrigue scrubland can be detected, ending with a flourish of spices. On the palate, the wine is round with supple tannins possessing a lovely unctuous character. The balance between the suppleness of tannins, acidic precision and aromatic power is well-respected in this vintage. This Vieux Carignan is the embodiment of the temperament and characteristics of our Languedoc-Roussillon garrigues. A real local wine.

### FICHE TECHNIQUE

**Appellation**

IGP Côtes du Brian

**Millésime**

2015

**Cépages**

100% Carignan

This wine comes from a solitary group of Carignan vines planted in 1890. For 125 years, these vine stocks (the few casualties from over the last 120 years have been replanted on the same trunks) have yielded grapes perfectly adapted to their surroundings. Neither drought nor disease has managed to affect the quality of the grapes which possess a genuine local character.

**Rendement**

40 HL / Ha

**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 for 15 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. The wine spends 27 days in vat and is then racked off and settled several times before being going back into vat for the start of malolactic fermentation.

**Élevage**

Aged in vat 12 months



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## RÉCOMPENSES

### **Bettane & Desseauve 2018**

14.5/20

### **Jancis Robinson**

17 /20 : There's a lift and dance and grace that is rarely seen in Carignan.

### **90/100 Andreas Larsson - Blind Tasted**

Fresh backbone and a long finish, well-built and enjoyable ...