



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CARAMANY La Folie Douce

Brilliant and gleaming cherry red. The nose is generous and very similar to the superb 2014 vintage, with ripe fruit, forest floor, truffle and mint that mingle in great harmony. In the mouth it is forthright with silky tannins, accompanied by aromas of blueberry, spices and lovely chocolatey notes. A supremely vertical wine with a fresh, mineral finish marked by hints of citrus. A great wine from a grand terroir.

FICHE TECHNIQUE

Appellation

AOP Côtes du Roussillon Villages

Millésime

2015

Cépages

40% Syrah - 40% Carignan - 20% 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

Made from selected grapes grown naturally, without pesticides, in the greatest respect for the vine and its environment. 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

Sam Kim 2019

94/100

Jancis Robinson 08/03/2018

16.5/20 Deliciously peppery nose and so peppery in the mouth that it's almost audibly cracking !