



SIGNATURE

A.O.P. Côtes du Roussillon Villages Caramany Red

Soil types:

Caramany, the first village-designated appellation in Roussillon, is perched on rolling hills of granite sand in the Agly area, 300 metres above sea level.

Varietal range:

Syrah, Carignan, Grenache noir

Winemaking:

The fruit is picked at peak ripeness.

The Carignan is fermented in whole clusters in tanks with no mechanical intervention for 15 to 20 days. The Syrah and Grenache are destemmed, crushed and macerated for approximately 20 days with meticulous extraction management using rack-and-return and pumping-over.

Ageing:

The wine is bottled in the year following the harvest to fully preserve aromatic typicity.

Tasting notes:

The wine is a beautiful deep garnet-red with dark purple highlights.

The profound, delicate nose reveals intense aromas of blackberry, redcurrant, violet and candied liquorice.

The palate is ample with lots of volume and revolves around silky tannins. Its aromas are driven by fresh fruit and minerality.

A harmonious, savoury wine.

Cellaring capacity:

Can be enjoyed young but will mature very well for 2 years.

Food pairings:

Enjoy with rack of lamb with thyme, lamb tagine with figs, chicken with king prawns, braised chuck steak with onions, Catalan meatballs or mild cheeses.

Serving temperature: Serve at between 16 and 18°C.

The actual presentation may differ from the photo