

Vignerons de Caramany Les Amoureux du Sud, Côtes du Roussillon 2021



Ref: 00194/FR

About the producer

Vignerons de Caramany was founded in 1923 by a group of people determined to work together to develop the Caramany terroir to its fullest potential. Today the cellar works with 50 winegrowers from its base in the village of Caramany.

Wine growing / wine making

Yield 40 hl / hectare, harvested by hand. Traditional maceration with fermentation during 6 days. Ageing in concrete vats. 50% Grenache Noir & 50% Syrah.

Tasting notes

Deeply coloured with aromas of blackberry & blackcurrant. On the palate subtle spice & mocha flavours develop into a long, satisfying finish. Well-rounded, juicy and deep. 2024 Sud de France Top 100 winner.

Food pairing

Lamb with garlic & thyme, red peppers stuffed with garlic, rosemary, thyme & rice, cassoulet, smoked pork ribs, spicy veggie lentil burgers.

Technical details

Varieties:
50% Syrah
50% Grenache Noir
Closure: Agglomerated cork
ABV: 13.5%
Colour: Red

Style: Still
Case size: 6 bottles
Oak Ageing: None

