

Vignerons de Caramany Carmagnole, Côtes du Roussillon Villages Caramany 2021



Ref: 00195/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 35 hl / hectare, harvested by hand. Carbonic maceration of the Carignan for 6 days. For the Syrah and Grenache Noir traditional maceration and fermentation for 8 days. Ageing in concrete vats. 50% Carignan Noir, 40% Syrah, 10% Grenache Noir.

Tasting notes

Expressive, aromatic spice and ripe red fruits. Velvet tannins and well-rounded, ripe fruit character. Beautiful balance and finish. Elegance and depth.

Food pairing

Duck or pork rillettes, slow-roast pork shoulder, roasted red peppers with tapenade, za'atar & cumin spice, wild boar.

Technical details

Varieties:

50% Carignan Noir

40% Syrah

10% Grenache Noir

Closure: Agglomerated cork

ABV: 13.5%

Colour: Red

Style: Still

Case size: 6 bottles

Oak Ageing: None