

Vignerons de Caramany Reserve Rouge Carmin, Côtes du Roussillon Villages Caramany 2022



Ref: 00196/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

Schist, granite and quartz soils. Strict plot selection, with a very low yield of just 24 hl / hectare, harvested by hand. Carbonic maceration of the Carignan. Traditional maceration and fermentation for the Syrah. Ageing in concrete vats. 50% Carignan Noir, 50% Syrah

Tasting notes

Intense, fresh aromas of blackberry, violet and subtle spice. On the palate flavours of red berries, Morello Cherry and spices develop. Full-bodied, with velvet tannin and a beautiful fresh, long finish showing the great minerality of the schist and granite soils.

Food pairing

Venison, wild boar, duck, red peppers and tomatoes stuffed with garlic, rosemary, thyme and rice, lamb with anchovies, rosemary and garlic.

Technical details

Varieties:
50% Carignan Noir
50% Syrah
Closure: Cork
ABV: 15%
Colour: Red

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

