



La Fabrique, Vieux Carignan Organic 2021

IGP Côtes du Brian, Languedoc-Roussillon

Calmel & Joseph, France



eCommerce # 33017 | 14.5% alc./vol. | \$17.60

Organic



A superb red-purple colour. The grapes were able to offer us a nose of wild strawberry, freshly pressed grape juice, laurel, and green pepper. Supple and cleanly incisive on the first palate, with silky tannins, the natural freshness of this grape underlines the lovely fruity notes of wild cherry and fig, but also spices on the finish. In this vintage, these old vines once again reveal their altitude terroir, expressed in a characteristic freshness that perfectly balances their sun-filled intensity. Only Carignans of this age, grown on high slopes, offer such singularity.



Terroir:

IGP Côtes du Brian is a Languedoc IGP subzone within the Pays d'Hérault IGP départementale. This wine comes from a solitary group of Carignan vines planted in 1890 on clay-limestone soils. The Mediterranean climate here is characterized as being very windy (over 300 days per year). It dries the vines after the scarce rainfall and keeps the vineyards healthy and pest free.

Vinification:

Hand-picked into small trays. Grape destemmed, but left uncrushed, before being going into vat. Alcoholic fermentation lasts for 15 days at a temperature between ~27°C. A major aerated pumping-over operation is carried out half-way through the alcoholic fermentation. The rest of the pumping-over is light, lasting ~5 minutes each day. The wine spends 27 days in vat and is then racked off and settled several times before being going back into vat for the start of malolactic fermentation.

Ageing: Aged in vat.

Variety: Carignan Noir 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Decant ~1 hour and serve at 18°C. Perfect pair with Roast Turkey, Roasted Pork Shoulder, Beef Brisket, Roasted Red Pepper and Wild Rice.

Jancis Robinson	15p
The Tasting Panel Magazine	94p
Challenge Millésime Bio	Bronze
Harpers Wine Stars	4 stars

