



CARAMANY 2014

AOP Cotes du Roussillon, Languedoc-Roussillon

Calmel & Joseph, France



eCommerce # 645456 | 13.5% alc./vol. | \$27.05

"Deep forest fruits with a clean minty lift of aromatic pine needles. On the palate, plums with an edge of char, ashes, and rosemary, in a whorl of bright bright acidity tinged with orange citrus. Very good." **Score – 17p (Jancis Robinson, 2017)**

Bright, clear cherry-red in colour. On the nose, graceful notes of spice and heather evolve to dark fruit such as blueberry and blackberry. The palate is silky, with mouth-filling tannins, all in finesse and elegance, finishing on a note of tension that reveals the freshness of aromas such as aniseed and mint. This vintage has authorized barrel ageing for the entire cuvee for the first time since this wine was created.

Jancis Robinson
JancisRobinson.com



bettane+desseauve

Jancis Robinson (14vntg)

17p

Wine Merchant

Highly Recommended

Jancis Robinson (13&12vntg)

16.5+p & 17p

Guide Hachette '17

Gold



Terroir:

Gneiss and granitic sand from the mountains. Caramany overlooks the Agly dam at an altitude of 242 m. **NO WEED KILLER** is used.

Vinification:

Selection of the organically grown grapes. These are destemmed but not crushed. 2 aerated pumping-over operations followed by light soaking of the cap during alcoholic fermentation. Slow gentle, fermentation: 3 weeks. Blending.

Ageing: 100% of the wine is aged for 12 months in barrels used for one white wine vintage.

Varieties: Syrah 40%, Carignan 30%, Grenache Noir 30%

Residual sugar: 2 g/L

Serving suggestion: Serve at 18°C. Perfect accompaniment for beef, veal and pasta Bolognese.