

Boulevard Napoléon Carignan



L'Angely.



Au numéro 2 bis du
BOULEVARD NAPOLEON.

Carignan noir de coteau.

INDICATION GÉOGRAPHIQUE PROTÉGÉE HÉRAULT.
Benjamin Darnault, Trevor Gulliver & Fergus Henderson,
au n° 2 bis du b° Napoléon, à 34200 La Livinière (France).
Mis en bouteille par CJA & F. coll.
Contient sulfites, contains sulphites.

750 ml.

PRODUCT OF FRANCE 14,5% vol.

A residence in the Minervois and a winery located at 2b of a street formerly called Boulevard Napoléon.

"Wine (...) offers more than one fabulous vision thanks to its red vapour, like the setting sun in a nebulous sky.."

Charles Baudelaire



Appellation: IGP Pays de l'Hérault

Vintage: 2016

Alcohol: 14.5%

Grape varieties: 100% Carignan

Terroir: Clay and limestone / 65 year old vines (approximately).

Vines: Manuel harvesting in small wooden cases.

Vinification methods: Fermentation in 2600 litre tanks / Maceration for 3 weeks / Lightly filtered without fining.

Maturing: 40% in 225 litre barrels (1 to 2 years old) and 60% in stainless steel tanks.

Tasting notes:

Dark ruby colour, very translucent, with varying reflections dependent on evolution.

The nose, after a good aeration, finely expresses notes of candied red fruit, spices and toast.

The mouth is round, full, with an airy texture of great finesse that caresses your palate. There is depth and freshness certainly due to the old vines. The final taste is intense whilst remaining subtle, with a fine spicy chew to it, a touch of mocha and more mineral flavors (wet chalk, salt). A sober, but classy Carignan.

Pairing:

Duck breast in honey and peppers, grilled « à la plancha », game dishes in sauces, red meats or a chocolate tart...

Recommendations:

Servir at 16°C

Aging potential: Until 2025