

Sous La Montagne Caramany



A thousands leaves of granite, hot and salty, Syrah and Carignan dancing under the Canigou mountain. Bewitching.

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90-92

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89-91

Appellation: AOP Côtes du Roussillon Villages Caramany

Vintage: 2018

Alcohol: 14.5%

Grape varieties: 66% Syrah / 34% Carignan

Terroir: Granitic ground with clay and organic matter.

Vines: Syrah over 15 years old, at an altitude of over 1148 feet, and Carignan over 50 years old, at an altitude of over 984 feet.

Vinification methods: Manuel harvesting, half of the Syrah grapes are de-stemmed and crushed, pre-fermentation maceration. Once the Syrah fermentation is well underway, equal amounts of whole grape harvest Syrah as destemmed Syrah are added. In the following days, the same amount of very mature Carignan as the whole harvest Syrah are also added. Once the carbonic maceration has finished in the grapes, juices and pressed matters are extracted from the tank and assembled.

Maturing: In concrete tanks.

Tasting notes:

Very dark purple but slightly translucent.

The nose is rich with notes of candied black fruits, spices, a hint of coffee and a square of dark chocolate.

The mouth is spherical, very full, with a fleshy and velvety matter. On the whole very well balanced. The finish is firmer with powerful, ripe tannins.

Pairing:

Perfect with a shoulder of caramelised lamb.

Recommendations:

Serve at 16°C

Aging potential: 8 to 10 years

