

Sous La Montagne Carignan Blanc



From here, from there, a few vines roots of white and grey Carignan, lost in amongst red ones, vines from another era. A rare feeling of drinking a unique wine thanks to its grape varieties and its high altitude granite ground.



JEB DUNNUCK

90



Appellation: IGP Côtes Catalanes

Vintage: 2017

Alcohol: 12.5%

Grape varieties: 85% Carignan Blanc / 15% Carignan Gris

Terroir: Carignan over 60 years old / Granitic soils with more or less clay and organic matter / A large percentage of red Carignan vines are co-planted with roots of white and grey / Until last year, only the white grapes were selected, but for this vintage as planned there are also the grey ones / This wine comes from the sorting of plots of red from the Cooperative Cellar of Caramany and the Domaine Sous La Montagne in Ansignan / Yield of 26 hl/ha (average for the white grapes).

Vinification methods: Manuel harvesting / Directly pressed / Cold settling / Fermented in tanks / Once fermentation has finished, the biggest lees are removed as quickly as possible.

Maturing: In tanks on fine lees / Tangential filtration before bottling.

Tasting notes:

Pale yellow with silver reflections.

Greedy with notes of white fruits, wet chalk and lemon zest.

Round, ample, very fresh and refreshing. The finish is tonic, finely lemony, with a slight astringency that is pleasantly salivating.

Pairing:

Appetizers, summer salads, grilled fishes.

Recommendations:

Serve at 12°C

Aging potential: 3 to 5 years