

by Jeff Carrel
Carignan Blanc
« sur lit »



Matured not only on lees in the tank, but also in the bottle. A rare wine because there is practically no Carignan Blanc left and even less on granite soils.

"L'art et le vin sont les joies supérieures de l'homme libre."

Aristote



Appellation: Vin de France

Vintage: 2016

Alcohol: 11.5%

Grape varieties: 80% Carignan Blanc / 20% Carignan Gris (approximately)

Terroir: Granite of Caramany with clay and organic matter.

Vines: 60+ year old south-facing Carignan / A large percentage of red Carignan vines are planted with white and grey Carignan roots mixed within the plot of red / This wine comes from the sorting of the plots of red Carignan from the Coop Cave in Caramany and the Domaine Sous La Montagne in Ansignan / Yield of approximately 38hl/ha.

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

Maturing: On fine lees in tanks / The wine is neither glued, filtered or racked before bottling.

Nuance, aroma & taste:

Pale yellow, cloudy wine (with lees in motion)...

The nose resembles lemonade with a strong lemon smell.

The palate is round, fleshy, crunch, luscious, fresh, thirst-quenching and lemon-like.

The finish is subtle and refreshing, as if you've been drinking a lemonade, more lemon than sugar.

Pairing:

Appetisers, summer salads, grilled fish...

Recommandations:

Serve between 10 and 12°C

Aging potential: Will never budge!