

Les Grenadines Carrel & Calduch, Domaine d'Ansignan



We decided to create for you this fresh and fruity juice, in our eyes, similar to that from pomegranates.



Appellation: IGP Côtes Catalanes

Vintage: 2021

Alcohol: 13%

Grape varieties: 60% Carignan / 15% Grenache / 15% Syrah / 7% Pellut / 3% Maccabeu

Terroir: Domaine d'Ansignan, situated on Quaternary scree bedrock of Precambrian metamorphic garnet gneiss rocks, over 600 million years old.

Vines: Pruned in Goblet and Royat form / 1st year of conversion to organic.

Vinification methods: 80% Grenache / Maccabeu / Carignan / Syrah / Pellut directly pressed after pre-fermentation maceration / 20% Carignan carbonic maceration / Vinified and matured without sulphites / Natural yeasts / Sulphites added for bottling.

Wine made without added sulphites.

Maturing: In tanks on fine lees until bottling.

Tasting notes:

A light cherry colour.

Aromas of cherry, redcurrant, pomegranate juice and small strawberries.

Fresh and sapid on the palate.

Pairing:

Perfect for drinking on the terrasse, in the sun, warm nights to cool off, or rainy afternoons to bring back the sun...

Recommendations:

Serve between 14 et 16°C

Aging potential: 3 to 5 years.