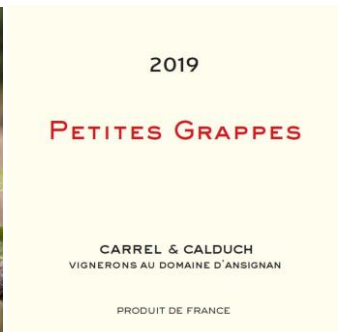


Petites Grappes Carrel & Calduch, Domaine d'Ansignan



On the oldest vines of the Domaine d'Ansignan this vintage produced small bunches of grapes. In order to keep the most juice and freshness possible, we decided to harvest them at the limit of maturity.

"Style is judged like wine... you just have to have taste."

Claude Avelyne



Appellation: AOP Côtes du Roussillon

Vintage: 2019

Alcohol: 13,5%

Grape varieties: 50% Carignan / 50% Grenache

Terroir: Granitic ground of Ansignan.

Vines: Pruned in Goblet and Royat form.

Vinification methods: 2/3 carbonic / 1/3 destemmed / Fermentation and maturing in tanks.

Wine made without added sulphites.

Maturing: In tanks / Without sulphur / Which is added at the bottling

Tasting notes:

Cherry colour.

Fresh nose of red berries.

A fresh mouth with appetizing tannins.

Pairing:

Cold meat platters, yummy yummy ...

Recommendations:

Serve between 13 and 15°C

Aging potential: 5 to 7 years.