

Les Grenadines Carrel & Calduch, Domaine d'Ansignan



We wanted to plant pomegranate trees around our vines, and we will do so... but beforehand, we decided to create for you this fresh and fruity juice to help us whilst waiting for that of our pomegranates.

Wine & Spirits
MAGAZINE

87/100



Appellation: IGP Côtes Catalanes

Vintage: 2020

Alcohol: 13%

Grape varieties: Carignan / Grenache / Maccabeu / Syrah / Pellut

Terroir: Granitic ground of Ansignan.

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.

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.