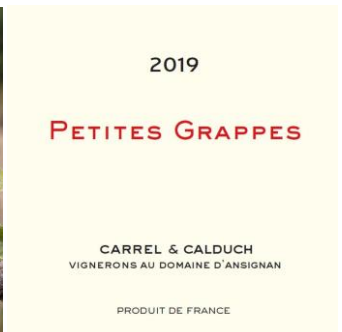


# Petites Grappes Carrel & Calduch, Domaine d'Ansignan



*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.*

H U D I N

87/100



**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 / Without 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.