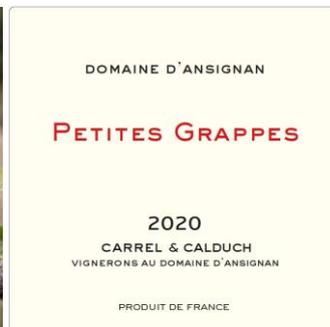


# Petites Grappes Carrel & Calduch Domaine d'Ansignan



*On one of the estate's tenements « La Garrigue », there are certain vines roots that produce clusters of small grapes. Carrel and Calduch chose to harvest them just ripe for more juice and freshness, harvested manually, fermentation with indigenous yeasts. Domaine d'Ansignan; to preserve what has been lost elsewhere.*



**Appellation:** AOP Côtes du Roussillon

**Vintage:** 2020

**Alcohol:** 13%

**Wine varieties:** 50% Carignan / 50% Grenache

**Terroir:**

**3 different geographical locations**

**33% La Garrigue:** Slopes widening from 164 to 328 feet from West to East, over a length of 1969 feet. Exposed SSE to SSW. Granitic and clay ground, at an altitude of between 623 and 689 feet, a slope of between 4 and 10%.

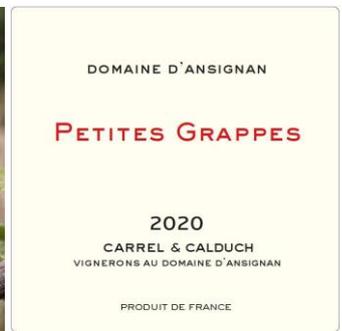
**42% Les Dolmens:** Hillsides skirting a granite ridge of 656 feet wide and 656 feet long. Exposed mainly South. Granitic ground, at an altitude of between 1214 and 1312 feet, a slope of between 6 and 10%.

**25% Le Camps de l'Argent :** Slopes of 66 feet wide in the shape of a horseshoe, over a length of 2297 feet. Exposed East to West. Granitic and clay ground, at an altitude of between 984 and 1083 feet, a slope of between 6 and 10%.

**Vinification methods:** Pruned in Goblet form.

We started the harvest of the Carignan from *La Garrigue* on 10<sup>th</sup> September and ended with the Grenache from *Les Dolmens* on 30<sup>th</sup> September.

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## Vinification:

The Dolmens, the Garrigue and the Camps de l'Argent grapes are vinified separately.

Harvesting is completely manual, between 6614lbs and 9921lbs per day, the healthy grapes are directly sorted from the others in the vines before transportation to the cellar as soon as the harvest reaches 3307lbs to avoid damaging them, sorted once again upon arrival at the cellar.

For each of the tenements, once fermentation completed, juices and pressed matters are assembled. When the 2 wines have finished the sugar, they are assembled together for the malo, and to be aged together in tanks with a minimum of lees.

**Maturing:** In concrete tanks.

## Tasting notes:

Reflections of cherries.  
Fresh nose of small red fruits.  
Refreshing on the palate with appetizing tannins.

## Pairing:

White meats such as pork and poultry.

## Recommendations:

Serve between 13 and 15°C  
Aging potential: 5 to 7 years.

