

Mas des Capitelles



Carignan 2017

AOP Faugères



80-year-old Carignan vines biodynamically grown, the grapes are carefully hand-picked from plot selection. Carbonic maceration for 50% of the juices then aged in French oak barrel 24 month for half and in tank for the other half. Traditional vinification for the other 50% of the juices then aged in French oak barrel 24 month for half and in tank for the other half. The wine is not filtered before bottling and only minimum quantity of SO2 is added.

Varietal	100% Carignan
Soils	Shale hillsides
Robe	Deep dark red
Nose	Intense aromas of black fruits. Crushed blackberries and liquorice
Palate	Dense and profound yet with silky tan- nins. Aromas of black fruits with notes of leather, liquorice, and a peppery finish
Serve	T° 16-17° C
Potential aging	10 and more years Yield 20 hl/ha
Alcohol	14°

This rich, extravagant Cuvée is perfect with all kinds of game meats grilled or stewed, and bull meat.