

Carignan Noir 2023

IGP Saint Guilhem le Desert Red



TERROIR

Parcel selection "Mas Roussenque". Clay-limestone soil with limestone gravel



VARIETY

Carignan Noir



HARVEST & WINE MAKING

Manual harvest

Yields 15 hl/ha

Indigenous yeasts, aged for one year in barrels used for several wines



ANALYTICAL DATA

Alcohol 14.5% vol

Acidity 3.4 g/l

Residual sugar 1 g/l

Total SO2 45 mg/l



TASTING NOTES

Deep garnet color

Complex aromas of black fruits, spices, garrigue...

Velvety texture and mineral freshness

Powerful yet very elegant, with great depth



SERVICE

Serving temperature 16 °C

Best opening time 2026 - 2033

