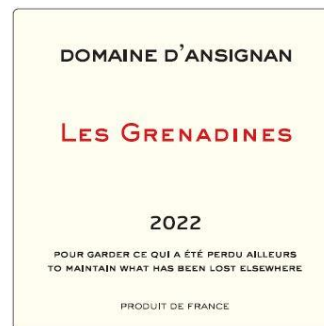


# Les Grenadines Carrel & Calduch, Domaine d'Ansignan



*We decided to create for you this fresh and fruity juice, in our eyes, similar to that from pomegranates.*



**Appellation:** IGP Côtes Catalanes

**Vintage:** 2022

**Alcohol:** 13.5%

**Grape varieties:** 42% Carignan / 31% Grenache / 15% Syrah / 8% Pellut / 3% Maccabeu

**Terroir:** Domaine d'Ansignan, situated on Quaternary scree bedrock of Precambrian metamorphic garnet gneiss rocks, over 600 million years old.

**Vines:** Pruned in Goblet and Royat form / 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.

**Wine made without added sulphites.**

**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: At least 5 years.