

AOP Côtes du Roussillon

Rouge
2021

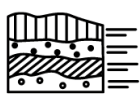
DOMAINE D'ANSIGNAN



12.5 % alc/vol



Carignan / Grenache Noir / Syrah



Ansignan granite.

Slopes skirting a granite ridge .

200 m wide and 200 m long. Main exposure south. Granite soils.

Altitude from 370m to 400m, slope between 6 and 10%.



Vine training : Non-irrigated vines .

Pruning : Gobelet for Carignan and Grenache / Guyot for Syrah.



Method of vinification:

All the grapes are harvested by hand. We harvest between 4000kg and 5000kg per day.

day, which are sorted directly in the vineyard to avoid any contact between healthy grapes. The grapes are transported to the winery as soon as the grapes are transported to the winery as soon as they are picked, in 2000kg skips to avoid damaging them.

The Carignan grapes are vinified as 100% whole grapes.

The Syrah and Grenache grapes are destemmed.

Alcoholic fermentation with extraction by pumping over, one pumping over per day to wet the whole bunches.

The grapes are run off and pressed.

Vinified without added sulphites.

Ageing: In concrete vats with a minimum of lees.



The robe is cherry.

Fresh nose of red berries.

Fresh on the palate with fine tannins.