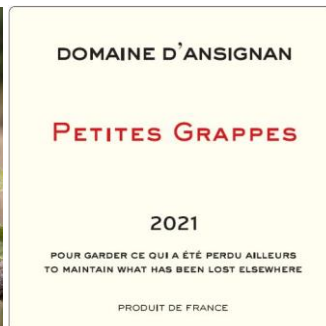


# Petites Grappes Carrel & Calduch Domaine d'Ansignan



*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.*

Jeb Dunnuck  
92/100



**Appellation:** AOP Côtes du Roussillon

**Vintage:** 2021

**Alcohol:** 12%

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

**Terroir:** On the granite of Ansignan

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

**Vines:** In the process of conversion to organic farming / Only natural irrigation / Pruned in Goblet form.

**Vinification methods:** 100% hand harvested, between 3000kg and 4500kg per day, directly sorted in the vines before transportation to the winery is trailers of 1500kg to avoid damaging the grapes.

100% whole harvest vinification, with grapes remaining immersed due to one pumping over process per day. Juices and pressed matter are assembled together.

**Vinified without added sulphites.**

**Maturing:**

In stainless steel tanks.

**Tasting notes:**

A beautiful cherry color.

On the nose aromas of fresh small red fruits.

Full of freshness with appetizing tannins.

**Pairing:**

Great with charcuterie and tapas amongst others...

**Recommendations:**

Serve between 13 and 15°C

Aging potential: At least 5 years.