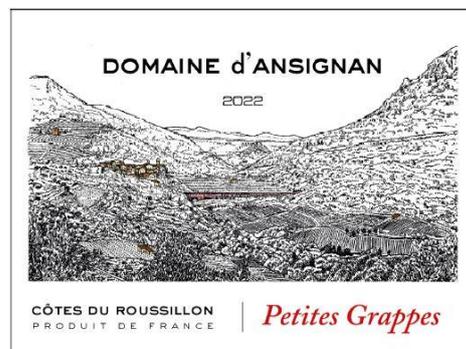


Petites Grappes Domaine d'Ansignan



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
91-93/100



Appellation: AOP Côtes du Roussillon

Vintage: 2022

Alcohol: 15%

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 an altitude of between 1214 and 1312 feet, a slope of between 6 and 10%.

Vines: Organic practices / 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.

Recommendations:

Serve between 13 and 15°C

Aging potential: At least 5 years.