

Domaine de l'edre

TECHNICAL NOTES

DOMAINE DE L'EDRE 2017 FORCÉMENT CARIGNAN

Jacques Castany and Pascal Dieunidou are two wine fanatics, farming inherited vines part-time in the village of Vingrau (Roussillon). With limited acreage, average yields of just over 1 ton/acre, and consistently stellar press, the wines are naturally in short supply, though there are plans to slowly increase production to meet demand.

VINEYARDS

Nearly 25 acres. Parcels are situated in clay/limestone and schistous terroirs in a vast amphitheater called 'Le Cirque', stretching south/southwest towards Tautavel.

APPELLATION

Côtes Catalanes IGP.

COMPOSITION

100% Carignan.

VITICULTURE

Sustainably grown, with all viticultural work done by hand and organic manure used for fertilizer. Green harvested to further limit yields. Fruit was sorted during harvest (also by hand) and transported to the cellar in refrigerated trucks, where it was sorted a second time before vinification. **Yields of 1.5 tons/acre!**

VINIFICATION

Fermentation began naturally with wild yeasts. Fully de-stemmed. Macerated 18 days and fermented at controlled temperatures. Unoaked. Matured 8 months in stainless steel tanks prior to bottling.

ALCOHOL

15%

TASTING NOTES

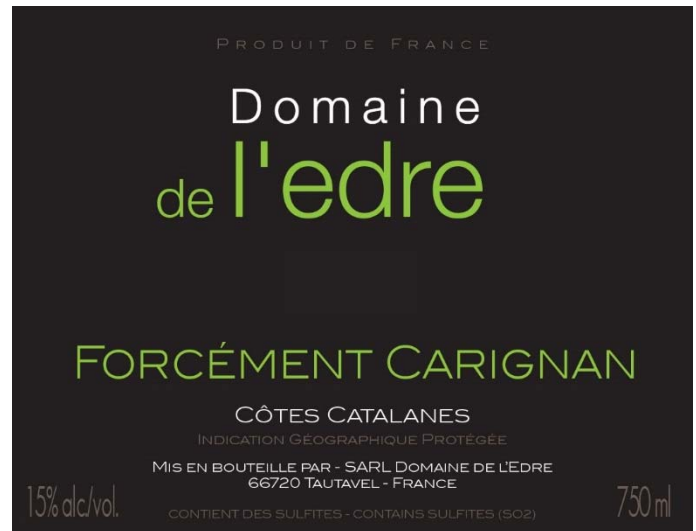
Offers a mix of ripe red and dark fruit aromas, with spice, licorice and light mineral character. The palate is soft and supple, with intense fruit and ripe tannins leading to a lingering finish.

SERVE WITH

Excellent with grilled meats (especially rosemary-scented lamb, merguez sausage, marinated flank-steak, and more...)

ACCOLADES

(91-93) pts – JebDunnuck.com, 6/18 (2017).



UPC

bottle 097871009089



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