

## DSM VIN D'ALTITUDE 2018

*Domaine d'Ansignan is a partnership between vignerons Sebastien Calduch and Jeff Carrel whose mission is to preserve the art and tradition of winemaking in harmony with nature. The estate is located at the very end of Occitania, high in the Pyrenees mountains. Domaine D'Ansignan delivers estate grown wines with energy and balance.*

### VINEYARDS

From three separate geographical locations with altitudes of 900 to 1300+ feet with slopes between 4 and 10%.

**\*In transition to Certified Organic.**

**33% La Garrigue:** Slopes widening from 164-328 ft from West to East, over a length of 1969 ft. Exposed SSE to SSW. Granitic and clay ground, altitudes between 623 to 689 feet, slopes between 4- 10%.

**42% Les Dolmens (ancient tombs):** Hillsides skirting a granite ridge of 656 feet wide by 656 feet long. Exposed mainly South. Granite soil. Altitudes between 1214- 1312 feet, and slopes 6- 10%.

**25% Le Camps de l'Argent :** Horseshoe-shaped parcel with slopes 66 feet wide and 2297 feet long. Exposed East to West. Granitic and clay soils. Altitudes between 984- 1083 feet and slopes between 6- 10%.

### APPELLATION

AOC Côtes du Roussillon Villages

### COMPOSITION

42% Syrah, 29% Grenache, 26% Carignan, 3% Lledoner Pelut

### VITICULTURE

Sustainable agriculture; in transition to organic. Dry-farmed vineyards. Pruned in Goblet and Royat form. Harvested by hand.

### WINEMAKING

Vinified separately from 3 terroirs. Partially destemmed (La Garrigue and Camp de l'Argent). 70% of grapes vinified whole. Native yeasts. One pump-over per day for Les Dolmens. Unfined. Pressed and combined for malolactic fermentation. Aged in concrete tanks.

### ALCOHOL

13.5%

### TASTING NOTES

Translucent dark purple. Aromas of black cherry jam, violet, and sweet spices. Fresh and velvety smooth finish.

### SERVE WITH

Drink with a slight chill. Delicious with red meat, like grilled steak, and burgers. Pairs well with roasted vegetables, and soft cheeses.

### ACCOLADES

**93 pts, "Medium to full-bodied, tight, fresh, and elegant on the palate, it's beautifully balanced, has good acidity, and a great finish. Count me impressed." -JD, Jeb Dunnuck, 9/19 (2018).**



**UPC bottle 750 ml:** 097871016667

**GTIN-14 12x750ml:** 10097871016664

**SKU # 750 ml:** ANSG032218



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