

DOMAINE D'ANSIGNAN LES GRENADINES 2022

Domaine d'Ansignan is a partnership between vigneron 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 in the foothills of the Pyrenees. Altitudes of 900 to 1300+ feet with slopes between 4 and 10%. Exposed south-southeast to south-southwest with one parcel east to west. Granite and clay soils. Situated on Quaternary scree bedrock of Precambrian metamorphic garnet gneiss rocks, over 600 million years old.

***In transition to Certified Organic.**

APPELLATION

IGP Côtes Catalanes

COMPOSITION

42% Grenache, 31% Syrah, 16% Carignan, 8% Lledoner Pelut, 3% Maccabeu

VITICULTURE

Sustainable farming practices; in transition to organic certifications. Dry-farmed vineyard. Pruned in Goblet and Royat form. Harvested by hand.

WINEMAKING

Vinified separately. Pellut is directly pressed after pre-fermentation maceration. Carignan underwent carbonic maceration. Partial whole cluster fermentation with native yeasts. Unfined. In concrete tanks on fine lees until bottling.

ALCOHOL

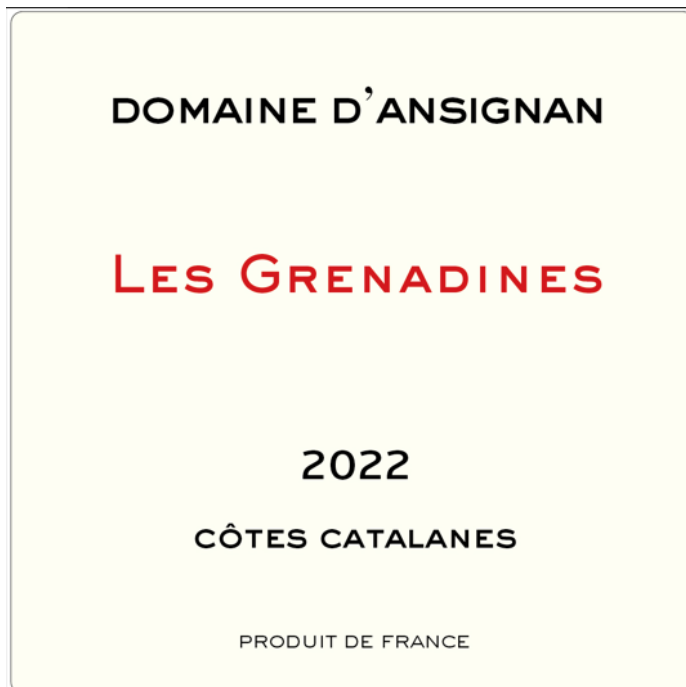
13.5%

TASTING NOTES

Light cherry color. Redcurrant, pomegranate juice, and strawberry aromas. Fresh and bright palate.

SERVE WITH

Serve with a slight chill. Excellent with white meats such as pork and poultry. Perfect for drinking outside in warm weather or on gray afternoons to bring back the sun.



UPC bottle 750 ml: 097871016582

GTIN-14 case 12x750ml: 10097871016589

SKU # 750 ml: ANSG012222

