

SOUS LA MONTAGNE

TECHNICAL NOTES

SOUS LA MONTAGNE 2016 CARAMANY BY JEFF CARREL & SEBASTIEN CALDUCH

Sous la Montagne ("Below the Mountain") is a new project from winemaker Jeff Carrel and his associate Sebastien Calduch. This range of estate-bottled and négociant wines is sourced from top sites in the Roussillon and western Languedoc, showcasing the pure, unadorned fruit from old vines planted in brilliant granite and schist-based terroirs.

VINEYARDS

From vineyards in Caramany, planted at 220 to 300 meters altitude. Soils dominated by granite, with some clay.

APPELLATION

AOP Côtes du Roussillon Villages Caramany.

COMPOSITION

66% Syrah, 34% Carignan.

VITICULTURE

The Syrah vines are 15+ years in age, the Carignan 50+ years old. Manual harvest.

VINIFICATION

Half of the Syrah was destemmed and crushed and given a long, prefermentation cold-soak. Whole cluster Carignan and Syrah was then added once the fermentation was underway (to undergo carbonic maceration). Fermented and matured in traditional cement tanks, unoaked.

ALCOHOL

13.5%

TASTING NOTES

Offers a nose of ripe red and dark berries, with hints of pepper, toasted herbs, and a light saline character. Intense fruit and soft tannins on the palate lead to long, savory finish.

SERVE WITH

Excellent with charcuterie, seared tuna steak with Provençal herbs, harissa-rubbed leg of lamb, and more...

ACCOLADES

90 pts -JC, The Wine Advocate, 4/18 (2016).



UPC bottle 750 ml

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GTIN-14 case

10097871015667



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