



# Mont Rocher, Carignan, Vieilles Vignes, IGP Côtes Catalanes, France, 2023

## Producer Profile

Over the last two decades we've been creating wines in the wilds of southern France

Embarking on adventures; exploring, discovering and rediscovering remarkable places and vineyard sites. From the foothills and valleys beneath the iconic Pyrénées, out through the gorges to the coastal areas of the Mediterranean. We've journeyed with our friends and exceptional growers, who excel at their craft and have an inherent respect for the land that they and theirs are a part of. It is these people and places that inspire our winemaking. The wines of Terres Fidèles are designed to express the spirit of this extraordinary place, old vine Grenache, Carignan, Malbec, Cinsault, Viognier and more, that are authentically crafted, small batch wines of the wilds.

## Viticulture

Mont Rocher Carignan Vieilles Vignes is produced from 50 year old, low yielding vines growing on rugged limestone rich soils, in sun drenched vineyards of the Pyrénées foothills. It is here some of the most expressive Carignan is grown and crafted to display purity of fruit and a distinctive 'goût de terroir'.

## Winemaking

Although this wine is made with an old traditional grape variety, the vinification was carried out in a modern style. The grapes are de-stemmed, crushed and fermentation is carried out at controlled temperature, around 23°C. Ageing is carried out in tanks with a small amount of French oak staves to add more complexity and roundness to the wine.

## Tasting Note

Juicy and mouth-watering, our old vine Carignan displays hallmark black cherry aromas. Rich and smooth, the red berry fruit character remains pure and vibrant to the finish with vanilla notes.

## Food Matching

With casseroles and roast beef.



Product code: 5775

### Technical Details

**Varieties:**

Carignan 100%

**ABV:** 13%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

**Time:** 3 Months

**Type:** French

**% wine oaked:** 35

**% new oak:** None

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