



Champagnes & Châteaux  
QUALITY SINCE 1989

## CÔTES DU ROUSSILLON VILLAGES CARMINÉ, 2019 MAS MUDIGLIZA

Inspired by his vinous experiences in Bordeaux, Dimitri Glipa decided to settle in the Fenouillèdes in 2006. He works his magic particularly with Grenache Gris and Noir, as well as Syrah and Carignan. Purity, intensity and complexity abound in the stylish wines, coming from Dimitri's 10 hectare estate, where his 'vieilles vignes' have an average age of 60.

**Grape:** 65% Grenache – 30% Syrah – 5% Carignan

**Vineyard & Vinification Note:**

**Soil and terroir:** St Paul de Fenouillet at 300m of altitude on schistose marl and black shales

**Age of vines:** Approximately 20 to 60 years old

**Density:** Syrah: 4,000 plants/ha. Grenache Noir: 4,400 plants/ha. Carignan: 4,400 plants/ha

**Yield:** 22hl/ha

**Pruning:** Goblet for Grenache and Carignan. Single guyot for Syrah

Budding on plot selection

Leaf removal and thinning on plot selection Grapes harvested in 8 kilo boxes. Grapes sorted on plot if needed. Berries sorted on sorting table after destemming. Parcel selection. Vinification in stainless steel of 48/50hl. Temperature control Pump-overs done depending of the tasting.

Maceration during 12 to 20 days

Aged 60% in barrique for 12 months and 40% in stainless steel

**Tasting Note:** On opening, the nose is slightly austere, showing a mixture of sweet spices, dark red fruits and a hint of tobacco.

Once aerated, the palate is packed with aromas of ripe red fruits, cinnamon, and liquorice. Tannins are present, yet the wine is superbly balanced and has a precise, vibrant, fresh and grippy finish.

**Food Pairing:**

Carminé pairs well with spicy dishes and sauces (beef, lamb and game); and cheeses, refined or with powerful aromas.



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