

CATHERINE BERNARD LE CARIGNAN

Catherine and her beautiful wines are moving. Her first career was as a journalist - she came to wine a bit later in life. Maybe she had it in her but maybe also as a result of her maturity, her understanding of her vines, that eventually translates into the finished wines, is nuanced, thoughtful and palpably heartfelt.

VINTAGE: 2019

REGION: Languedoc, France

GRAPES: Two carignans (100 year and 60

year)

YEASTS: Indigenous

MACERATION: 7 days, destemmed

FERMENTATION VESSEL: Fiberglass tank

AGED: 6-9 months in cask and barrel

VEGAN: Yes

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: None

FARMING: Biodynamic

ALCOHOL CONTENT: 12.8%

SOIL: Clay, limestone

VINE AGE: 100 years, 60 years

VOLUME: 750mL

