

CARIGNANISSIME DE CENTELLES MINERVOIS



Before Patricia Boyer-Domergue proved to everyone that Carignan could be awesome, people didn't like it. They believed it couldn't make great wine, and shouldn't be allowed in quantity in any appellation wine. But this is Carignan 100%. And it is awesome. Grown on the poorest limestone soils, the grapes then undergo carbonic maceration, with no added yeasts or sulphur. It jumps from the glass, fresh but nuanced with leather and spice.

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