

# CARMINA MAJOR

## **Climate and Soil:**

Soils : clay/limestone and volcanic (syrah), sandstone (mourvèdre)  
Exposition : North Northwest.  
Gently sloping vineyards.

## **Viticulture :**

Varieties : Syrah (70%) and Mourvèdre (30%).  
Plantation density : 5000 vines/hectare.  
Short spur pruning.  
Average yield : 25 hl/ha.  
Natural grassing in every second row alternated every year.  
Banking and debanking on the row to control weed growth.  
Biodynamic viticulture with treatments in phytotherapy.

## **Winemaking :**

Crushed and destemmed.  
Spontaneous fermentation with wild yeasts.  
15 days of minimal plunging.  
Pressing followed by racking off gross lies after 10 days.  
Malolactic fermentation in barrel (35% new French oak)

## **Aging :**

On fine lees in barrel for 12 months.  
6 months in stainless steel tank after blending.  
Two winters in the cellar before bottling.

## **Tasting Notes :**

Colour : Deep purple.  
Nose : pepper, mocha, leather, cigar.  
Mouth : Full bodied with flavours of plum, raspberry and pepper and well integrated spicy oak.  
Fine tannins and superb freshness.

## **Food and wine matching :**

Wild guinea fowl, roasted pheasant, herbed rack of lamb, beef tournedos, pork spare ribs, duck.