

DOMAINE D'ANSIGNAN LES GRENADINES 2023

*A partnership between vigneron Sebastien Calduch and Jeff Carrel whose mission is to preserve the art and tradition of winemaking in harmony with nature. Located at the very end of Occitania, high in the Pyrenees mountains, Domaine D'Ansignan delivers estate grown wines with energy and balance.*

**VINEYARDS**

18 hectares in the foothills of the Pyrenees. From old vines on the Les Dolmens parcel on hillsides skirting a granite ridge 656 ft wide by 656 ft long. Situated on Quaternary scree bedrock of Precambrian metamorphic garnet gneiss rocks, over 600 million years old. Vines average 70+ years. Exposed mainly South. Altitudes between 1214- 1312 feet, and slopes 6- 10%. Granite soil. **Certified Organic**

**APPELLATION**

IGP Côtes Catalanes

**COMPOSITION**

42% Grenache, 31% Syrah, 16% Carignan, 8% Lledoner Pelut, 3% Maccabeu

**VITICULTURE**

**Sustainable farming practices; in transition to organic certifications.** Dry-farmed vineyard. Pruned in Goblet and Royat form. Harvested by hand.

**WINEMAKING**

Vinified separately. Pellut is directly pressed after pre-fermentation maceration. Carignan underwent carbonic maceration. Partial whole cluster fermentation with native yeasts. Unfined. In concrete tanks on fine lees until bottling.

**ALCOHOL**

13.5%

**TASTING NOTES**

Light cherry color. Redcurrant, pomegranate juice, and strawberry aromas. Fresh and bright palate.

**SERVE WITH**

Serve with a slight chill. Excellent with white meats such as pork and poultry. Perfect for drinking outside in warm weather or on gray afternoons to bring back the sun.



**UPC bottle 750 ml:** 097871016582  
**GTIN-14 case 12x750ml:** 10097871016589  
**SKU # 750 ml:** ANSG012223



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