

Domaine La Manarine



Carignan



At a Glance:

- **Appellation:** IGP Vaucluse
- **Encépagement:** Carignan (100%)
- **Average Annual Production:** 60,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 3-ha Alcyon parcel just outside of Travaillan
- **Soil Types and Compositions:** Deep soils of silt and clay
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 35 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 20 days
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6-12 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling, with 25-28 mg/l free sulfur.

In The Glass:

Gasq first produced a wine from these vines in 2014. He prefers to pick Carignan on the early side of its maturity to preserve its vibrant natural acidity and avoid making a wine that is overly alcoholic. Generally, this cuvée weighs in at a modest 13.5% degree of alcohol and showcases a vibrant red fruit intensity, underscored by hints of wild herbs and earth.