Old Vines Carignan

Coquille de Terre

Juicy southern French red with blackberry, red berries and a hint of vanilla, plus soft, velvety tannins.

Country	France
Region	Languedoc-Roussillon
Grapes	100% Carignan
Vintage	2024
Alcohol	12.5% ABV
Bottle size	750 ml
Style	Red, medium-bodied and smooth
Suitability	Vegan and vegetarian



Tasting note

Ripe blackberry and red berry aromas are lifted by a subtle hint of vanilla. Medium-bodied and generous, the palate is smooth and velvety, with soft tannins and plenty of juicy fruit. A lingering finish makes this an easy-going red for burgers, grilled meats and relaxed suppers.

The producer

Winemaker Marilyn Lasserre studied viticulture and oenology in Bordeaux before working in wine regions around the world. Since returning to France in 2008, she has focused on bringing fresh fruit and balance to Languedoc wines. Coquille de Terre draws on Carignan vines up to 80 years old.

Winemaking

The grapes are fully destemmed. Part of the fruit undergoes hot maceration before gentle pressing and fermentation; the remainder is vinified traditionally. Half of the wine spends five months with French oak, adding a subtle vanilla note, before the separate components are blended and bottled.

Food pairing

Homemade burgers, grilled sausages, roast lamb or roasted aubergine.