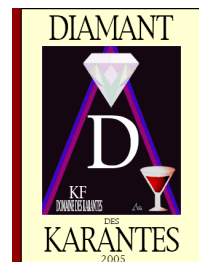


CHATEAU DES KARANTES la Clape

DIAMANT des KARANTES

AOC Coteaux du Languedoc - La Clape



A signature wine from Chateau des Karantes, deep red with purple accents, dark ripe fruits, blackberry and dark cherry aromas on the nose. On the palate the wine is spicy and full of fruit with a subtle taste of licorice. Full bodied, velvety and smooth in the mouth.

Production:	300 cases of 6 bottles – 1800 bottles
Location:	Coteaux du Languedoc - La Clape
Soil:	Clay and Limestone
Assemblage 2005:	34% Grenache, 34% Mourvèdre, 32% Syrah; from 40 year old vines
Assemblage 2006:	100% Syrah
Vinification:	After hand harvest and rigorous sorting, the selected grapes are transferred to and fermented in 600L barrels. The fermentation and maceration lasts from 3 weeks to one month. The wine is aged in 600 L new French oak barrels for 18 months.
Tasting Notes:	Diamant des Karantes reveals a great potential for ageing. Enjoyed now or in 5 to 10 years, it pairs perfectly with roasted meat, duck, venison, and French cheeses.
Technical Info 2005:	Alcohol 14,2% Total Acidity:4.8 g/L pH 3,62 Residual. Sugar 1,8 g/L
Technical Info 2006:	Alcohol 14,55% Total Acidity:3,25 g/L pH 3,64 Residual. Sugar 2,07 g/L

WINE SPECTATOR:

89 Chateau des Karantes Coteaux du Languedoc La Clape Diamant des Karantes 2005 A big, strapping red, with plenty of powerful red plum and berry flavors as well as some beefy notes. Finishes ripe, with lots of iodine and smoke. Syrah, Grenache and Mourvèdre. Drink now through 2012. 150 cases imported.

DECANTER: ★★ ★ **3 STARS:** Diamant des Karantes 2005: "Grands Vins du Languedoc"

SCEA Domaine des Karantes
Karantes le Haut
11100 Narbonne Plage
Tél : 33 (0)4 68 43 61 70 / Fax : 33 (0)4 68 32 14 58
chateaudeskarantes@karantes.com
WWW.KARANTES.COM

