HOUSE OF TOWNEND

Old Vines Carignan, Coquille de Terre

Price	£10.99
Code	COQU005

A really startling and profoundly enjoyable red with lush fruits and soft integrated tannins. The grapes for this wine come from old Carignan vines, some of which are up to 80 years old.

Tasting Notes:

Purple red with lovely aromas of blackberry and vanilla. Dense and velvety, intense red berries and a lingering finish.



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Specification	
Vinification	Once the grapes have been harvested, stems are completely removed. At which point a portion of the crop undergoes flash-detente to extract colour, tannins and fruity aromas. This is followed by gentle pressing to liberate the juice, which then undergoes traditional fermentation. The other portion follows a traditional winemaking process. 50% of the wine is aged using French oak for five months. The wines are then blended before being bottled.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grapes	Carignan
Genres	Vegan, Vegetarian
Vintage	2025
Body	Soft, fruity and smooth
Producer	Marilyn Lasserre
Producer Overview	Marilyn is a genuine pioneer. Since she arrived back to France in 2008, she has significantly contributed to the renewed success of Languedoc's wines.
Closure Type	Screw cap
Food Matches	Enjoy with a homemade hamburger and french fries.
Press Comments	Highly Commended Wine Merchant Top 100, 2026. Gold Medal - Berliner Wine Trophy, 2025. Wine Merchant Top 100 2023, Highly Commended. Brian Elliott, Midweek Wines October 2022: "Back in the day, carignan (like monastrell, originally Spanish) was the "go-to" grape for bulk wine from southern France. With old vines and low yields, however, it can produce delightfully soft and flavoursome red wine, like this, without losing its regional identity. Nutty with liquorice influences, this example has smooth raspberry and prune elements with aniseed within an otherwise savoury finish."