



Chroma Soma Carignan

Winery: Chroma Soma by Carrie Anne Sumner
Category: Wine – Still – Red
Grape Variety: 100% Carignan
Region: Maury, Côtes-Catalanes/ Roussillon/ France
Vineyard: Estate
Winery established: 2006
Feature: Organic



Product Information

Soil: Granite

Elevation: 650 meters (2,133 feet)

Age of vines: 100 years old

Vinification: The grapes are picked a bit early and destemmed into an open demi muid. Crushed gently by feet, just enough for a cold maceration. Cold maceration for about 5 days, fermented using indigenous yeast, and pressed early into 400-liter neutral barrels. The fermentation is finished in barrel. Aged for 1 year in 400-liter neutral barrels. Bottled in November of the following year.

Yield: 15 hl/ha

Tasting Note: 2018 was a difficult vintage. There was no real winter, and a long, very wet spring. This means that grass around the vines grows quickly, and with old vines that need to be ploughed by horse, in order to plough we first have to cut the grass around the vines. The grass is not only concurrence but brings humidity, and then of course disease. This was all followed by a very hot summer. In the end there was quite a lot of fruit.

Alc: 12.38%

RS: 0.12 g/l

PH: 3.42

Producer Information

Chroma Soma is an exploration of how particular soils communicate through specific grape varieties, or as Carrie Anne Sumner describes it, “a soil essay.” Carignan and Grenache on schist and granite. Carrie began her career as a talent in restaurant kitchens before becoming a somm in New York and then a winemaker. She traveled between hemispheres until she met her husband Marcel in France and joined his venture, Domaine Des Enfants, as cellar master. Like a “solo album” from an artist who’s still very much in the band, Carrie’s new line is an expression of exceptional vineyards and vines, grapes picked by her hands and crushed by her feet. Bottlings are as small as 400.