



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN

### Le Bric à Brac

Purple-red robe with ruby hints. The nose opens with light menthol and truffle notes which develop into deeper richer aromas of black olive paste, prunes and figs. The palate is redolent of wild herbs, spice and dried figs. The tannins are elegant and well-integrated. This is a balanced, poised wine that ends on a pleasing mineral note.

#### FICHE TECHNIQUE

**Appellation**

Saint Chinian

**Millésime**

2012

**Cépages**

Syrah (50%), Grenache (30%), Carignan (20%)

**Rendement**

35 HL / Ha

**Degré**

14 % alc./vol

**Terroir**

Clay-limestone (no schist in this vintage as yields were insufficient).

**Vinification**

Vinified in the traditional manner in concrete tanks. The grapes are destemmed; 50% are crushed. Fermentation temperatures are 28°C (Syrah) and 30°C (Grenache Noir and Carignan). The cap is regularly punched down until mid-fermentation, then wetted a few times to ensure elegant tannins. Malolactic fermentation occurs on the marc. The wine is kept in tank for three weeks.

**Élevage**

18 months in concrete tanks.

#### RÉCOMPENSES

**Jancis Robinson**

17/20 - There's an aristocratic edge to this wine.

**International Wine Challenge 2014**

Bronze Medal

#### PRESSE



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## PRESSE

The Western Morning News - by Ned Halley - 02/2016

Western Daily Press - 12/2014

Quentin Sadler - 12/2014

The Morning Claret - Simon Woolf - 12/2014