



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN

### Le Bric à Brac

Unlike the 2012 vintage, made only from grapes grown on clay-limestone soil, our 2013 also includes fruit from schist vineyards. It has a purple-red robe and pronounced truffle aromas while on the palate, it has good structure and minerality which can be attributed to the schist parcels. A lively, vibrant wine with good balance, thanks to grapes picked at optimum ripeness. The tannins are present but well-integrated: a good vintage.

#### FICHE TECHNIQUE

**Appellation**

Saint Chinian

**Millésime**

2013

**Cépages**

Syrah 50% Grenache 40% Carignan 10%

**Rendement**

35 HL / Ha

**Degré**

14% abv

**Terroir**

Schist and clay-limestone

**Vinification**

Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 25°C; 30°C for Grenache and Carignan.

**Élevage**

15 months in tank.

#### RÉCOMPENSES

**Jancis Robinson 2016**

17.5 / 20 : Quite extraordinary ...!

**Decanter**

Bronze

**Wine Advocate**

87/100 : This solid, value priced efforts have good character and a well made across the board ...