



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PIC-SAINT-LOUP LE PIC

A highly expressive, harmonious wine. Notes of spice, eucalyptus, mint and liquorice on the nose, followed by more complex, secondary aromas including juniper. Excellent freshness and balance, with fine tannins, small berry fruit and spice; this wine's character and personality bear testimony to its biodynamic origins.

FICHE TECHNIQUE

Appellation

Pic Saint Loup AOP Coteaux du Languedoc

Millésime

2013

Cépages

30% Syrah, 30% Grenache, 20% Mourvèdre, 10% Cinsault, 10% Carignan (40 year-old vines).

All vines are farmed according to biodynamic principles.

Rendement

20 HL / Ha

Degré

13.5% alc./vol

Terroir

Hard and soft limestone, conglomerate, dolomite rock, marl.

Vinification

Grapes harvested by hand in small crates on September 11, 2013 at optimum ripeness, then transported to the winery in vibrating trailers. After destemming, 30% of the fruit is crushed, with the remainder used for semi carbonic maceration; grapes are vinified separately by variety and parcel. Fermentation takes place with natural yeasts, with pumping over at the onset of alcoholic fermentation, followed by punching down through to the end of the time in tank (22 days in concrete tanks, at 25°C). For the 2013 vintage, malolactic fermentation took place while the wine was maturing in barrel.

Élevage

20 months in a 2000-litre wooden cask, with some wine put into barrel for a year. No filtration; minimal use of sulphur, to prevent oxidation during bottling.

RÉCOMPENSES

Bettane & Dessauve 2017

Sélectionné 2017 : 14.5/20



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Jancis Robinson 2016

Vertical Tasting on the 11th of April 2016 by Tamlyn Currin : 17/20