



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN

Le Bric à Brac

This wine is made from a blend of grapes, 70% of which come from vines planted on a clay-limestone soil and 30% from vines planted on schist. Deep red hue. Intense on the nose with harmonious ripe aromas: cherries mingling with plums and slightly peaty notes. It is clean and straightforward on the palate with a nice hint of bitterness which lifts the finish which has an iodized touch. The wine is tauter than the preceding vintage. Lovely overall balance and a gorgeous tannic grain. A lovely vintage best appreciated in the next 7-8 years.

FICHE TECHNIQUE

Appellation

Saint Chinian

Millésime

2014

Cépages

Syrah 60% Grenache 30% Carignan 10%

Rendement

35 HL / Ha

Degré

14% alc./vol

Terroir

Schist and clay-limestone

Vinification

Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 28°C; 30°C for Grenache and Carignan.

Élevage

15 months in concrete tank.

RÉCOMPENSES

Bettane & Dessauve 2017

Sélectionné 2017 : 15/20

The Wine Advocate

89/100 - Drink 2016-2021

Top 100 French wines

Highly Recommended by The Wine Merchant

IWC 2016

Commended



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Decanter 2016

Bronze medal

Jancis Robinson 2016

17 + / 20 : All structure and tension at the moment, underlying complexity promising much more ...