



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT-CHINIAN LES SEPT PUITES

The 2018 is purplish red with a nose that is Mediterranean in character, fragrant with garrigue, cistus flower and thyme. It is fine and delicate, finishing on delicious black fruit notes of blackcurrant and redcurrant layered over truffle, forest floor, toasted notes and hints of vanilla. In the mouth it is taut, fresh, and well balanced, with supple, chiselled, and persistent tannins, and aromas of blackberry, cherry, and yellow plum, leading to a magnificent finish of graphite, gingerbread, and peat. A stunning vintage of great personality whose excellent ageing potential truly qualifies it as a rare wine.

FICHE TECHNIQUE

Appellation

AOP Saint chinian

Millésime

2018

Cépages

Mourvèdre 30 %; Syrah 20 %; Grenache 20 %; Cinsaut 20 %; Carignan 10 %

Degré

14 % alc. /vol

Terroir

Clay limestone.

Vinification

We selected atypical parcels on this AOP Saint Chinian terroir that have the particularity of having numerous water sources, including seven wells. With their feet kept humid and their heads in the sun, these north-west facing vines produce grapes with a natural freshness that we try to preserve when making the wine. Pumping over just a few times at 25°C sufficed to extract the elements we wanted, all in finesse and elegance. Malolactic fermentation took place under the cap.

Élevage

Barrels of one and two wines for 12 months

RÉCOMPENSES

Jancis Robinson Oct 2022

16/20