



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## CORBIÈRES

### Le Roc

A lovely garnet red colour. An opulent nose with fresh notes of spices, mint, dill and coriander leading to fragrances of the garrigue such as thyme, rosemary and cistus. A slightly gamey, underbrush touch on opening. Powerful and well-balanced in the mouth, with perceptible, refined and persistent tannins. Mouth filling spicy aromas of cloves, cinnamon, liquorice and black pepper, finishing on toasted, peaty notes and truffle as a result of barrel ageing. Le Roc comes from the higher slopes of the Corbières, making it atypical for the appellation. Good cellaring potential.

#### TECHNICAL SHEET

**Appellation**

Corbières

**Vintage**

2019

**Varieties**

Syrah 40%, Mourvèdre 40%, Grenache 20 %

**Alcohol**

14% alc./vol

**Terroir**

Villafranchian limestone clay

**Vinification**

The Mourvèdre is from the sector of Fontfroide, whilst the Grenache and the Syrah are from the Val de Dagne. The grapes were sorted, destemmed and not crushed to avoid overhandling. Traditional fermentation in concrete vats. Alcoholic fermentation at around 28 °C with only 15 days maceration as the extraction of tannins was very fast in 2019. The three varieties were blended just before barrel ageing.

**Ageing**

100% barrel-aged for 12 months.