



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT-CHINIAN LES SEPT Puits

Deep ruby red. The nose is powerful but refined and delicate with notes of cherry, ripe plum, nutmeg, vanilla, mocha and dark chocolate. The tannins are fresh, chiselled and well-rounded, avoiding any sensation of dryness. Cherry aromas are mirrored in the mouth, this time a little jammy, and accompanied by eucalyptus, ginger and peaty notes but also tobacco leaf. A wine of superb tension and huger personality with a long, full, spicy finish, and excellent ageing potential.

TECHNICAL SHEET

Appellation

AOP Saint Chinian

Vintage

2019

Varieties

Syrah 30 %, Mourvèdre 30 %, Grenache 20 %, Cinsault 10 %, Carignan 10 %

Alcohol

13.5 % alc. /vol

Terroir

North-west facing limestone clay slopes with 20% inclines that benefit from the presence of 7 wells across their 25 hectares.

Vinification

The 2019 vintage experienced a rather dry spring, and summer, and the winemaking techniques were naturally adjusted in consequence. A few light pumping over sessions at the beginning of alcoholic fermentation, increasing in intensity at densities of between 1080 and 1020, enabled the extraction of just the right amount of tannins. When fermentation was complete the cap was moistened a few times during the vatting period, a total of four weeks.

Ageing

- 100% aged in barrel
- For 12 months