



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN Le Saint Festin White

The terroir of Saint Chinian is better known for its reds than its whites, but this apparently arid and rocky land is in fact very varied. The altitude, the freshness, and the depth of certain soils lend themselves perfectly to making fine white wines.

This daffodil yellow wine gleams with myriad golden reflections. The nose is subtle and delicate with floral notes of white flowers and broom, followed by apricot, exotic fruit and finally vanilla and star anise. Barrel ageing has mellowed the tannins which are fine, fresh, and elegant. There is superb length on the palate with menthol, vine peach, and apricot, finishing on aniseed, fennel, and lovely mineral notes. A wine of great ageing potential which will develop splendid oxidative notes over time.

### FICHE TECHNIQUE



#### Appellation

AOP Saint Chinian

#### Millésime

2022

#### Cépages

Grenache blanc 40 %, Vermentino 30 %, Roussanne 20 %, Viognier 10 %

#### Degré

14.5% alc./vol

#### Terroir

Clay-limestone

#### Vinification

Destemming, direct pressing, static settling for 24 hours to conserve the lies. Thermo-regulated fermentation at 16-18°C for 15 days. Racking 10 days after the end of alcoholic. Racked 10 days after the end of alcoholic fermentation to remove the coarse lees. Aged on fine lees at 10°C for one month before going into barrel. No added sulphites until the spring.

#### Élevage

50 % in concrete vats

50 % in barrels one or two wine old

Partial malolactic fermentation in 25 % of the barrels.

Aged for 9 months



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## RÉCOMPENSES

**Top 100 Sud de France 2024**

92/100

**Jancis Robion feb 2024**

16,5/20

**James Suckling 2023**

91/100

**The Tasting Panel Magazine Janvier/Février 2024**

93/100 + Publisher's Picks