



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PIC-SAINT-LOUP LE PIC

A lovely ruby red with bright reflections and a strikingly expressive nose of pink grapefruit, small red berry fruit, peppermint, aniseed, dill, and wild sage which after airing reveals black pepper, notes of resin, laurel, and bitter orange. A palate of great tension, purity, and verticality. The tannins are smooth and less dry than usual. There is incredible amplitude in the mouth, with tangy red fruit such as arbutus, but also blueberry, ginger, and fresh peat before finishing on refined notes of dark chocolate. A wine with an elegance and personality that do honour to its altitude terroir worked according to biodynamic principles.

FICHE TECHNIQUE



Appellation

AOP PIC SAINT LOUP

Millésime

2023

Cépages

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

Degré

13.5 % alc. /vol

Terroir

Hard and soft limestone, conglomerate, dolomite rock, marl.

Vinification

The grapes are hand-picked and transported in small crates to the cellar where they are vinified by zone and by variety. They are destemmed and not crushed and fermented with indigenous yeasts. Pumping over at the beginning of alcoholic fermentation then cap punching until this is complete. Vatted for 25 days at 28°C in concrete vats. Unfined.

Élevage

- Concrete vats: 40 %
- 20 hl foudre: 60 % for 12 months