



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÔTES DU ROUSSILLON VILLAGES Le Petit Miracle

Bright, clear ruby red hue. Immediately intense on the nose, with aromas of red fruits and bay leaves which give way to subtle notes of undergrowth and humus after aeration. The wine reveals bold tannins and great finesse on entry to the palate, with notes of aniseed and dill that give way to a fresh and slightly menthol finish. An elegant, silky and persistent wine.

TECHNICAL SHEET

Appellation

AOP Côtes du Roussillon Villages

Vintage

2012

Varieties

Grenache 30%, Syrah 40% et Carignan 30% (old vines)

Production

30 HL / Ha

Alcohol

14% alc./vol

Terroir

30% Schist, 20% Sandstone, 50% Clay Limestone

Vinification

Sustainable viticulture. Grapes harvested by hand before being sorted and de-stemmed. Alcoholic fermentation takes place at 26°C. Gentle daily pumping over for a 10 day period. Vatting lasts 1 month. Malolactic fermentation under the marc.

Ageing

Ageing in concrete tanks

RECOGNITION AND AWARDS

Jancis Robinson

Tasting 29 April 2014 : 17 / 20

Gilbert & Gaillard 2015

Gold Medal

PRESS

The Morning Claret - Simon Woolf - 12/2014