

#### 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.

#### **FICHE TECHNIQUE**

#### Appellation

AOP Côtes du Roussillon Villages

#### Millésime

2012

### Cépages

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

#### Rendement

30 HL / Ha

#### Degré

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.

#### Élevage

Ageing in concrete tanks

#### **RÉCOMPENSES**

## Jancis Robinson

Tasting 29 April 2014: 17 / 20

#### Gilbert & Gaillard 2015

Gold Medal

#### **PRESSE**

The Morning Claret - Simon Woolf - 12/2014