



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## MINERVOIS

### Les Frères d'Armes

A superb vintage, and magnificent ruby red Syrah with aromas of blueberry and strawberry followed by truffle and then chocolate and cinnamon. In the mouth it is smooth, well-balanced, with black fruit notes of prune and ripe cherry that give way to eucalyptus and a touch of menthol on the finish. A delicious Minervois that has all the elegance typical of the appellation, but with its own strikingly individual personality that cannot fail to impress.

#### TECHNICAL SHEET



#### Appellation

Minervois

#### Vintage

2023

#### Varieties

Syrah 60%, Carignan 20%, Grenache 20%

#### Alcohol

14.5 % al./vol

#### Terroir

Limestone clay slopes

#### Vinification

The grapes are hand-picked, sorted, destemmed and vinified traditionally in concrete vats. A little light pumping over at the beginning of alcoholic fermentation is later intensified to become longer, with more aeration. Fermentation takes place at a controlled temperature of around 28°C. Total vatting time of one month under the cap. Malolactic fermentation begins naturally after the first racking.

#### Ageing

Concrete vats: 100 %

Duration: 6 months