



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MINERVOIS

Les Frères d'Armes

Ruby red in colour. This is a superb vintage featuring an excellent Syrah. The nose is powerful, with aromas of blueberry and strawberry, followed by hints of black truffle, before giving way to notes of chocolate and cinnamon. The attack on the palate is round and rich, with excellent balance. On the palate, black fruits – prune and ripe cherry – are present before giving way to eucalyptus and mentholated aromas on the finish. This is a very indulgent Minervoix that possesses the elegance of the appellation but with a distinct character that leaves no one indifferent.

TECHNICAL SHEET



Appellation

AOP Minervoix

Vintage

2024

Varieties

Syrah 60%, Carignan 20%, Grenache 20%

Alcohol

14.5 % al./vol

Terroir

Clay-limestone slopes

Vinification

Hand-harvested, sorted and destemmed. Traditional vinification in concrete vats. A few gentle pump-overs at the start of alcoholic fermentation, followed by longer, aerated pump-overs thereafter. Fermentation temperatures are maintained at around 28°C. The wine is left on the lees for a total of one month. Malolactic fermentation takes place naturally after the first racking.

Ageing

Concrete tank: 100% of the volume
Duration: 6 months