

SAINT CHINIAN

Le Bric à Brac

Purple-red robe with ruby hints. The nose opens with light menthol and truffle notes which develop into deeper richer aromas of black olive paste, prunes and figs. The palate is redolent of wild herbs, spice and dried figs. The tannins are elegant and well-integrated. This is a balanced, poised wine that ends on a pleasing mineral note.

FICHE TECHNIQUE

Appellation
Saint Chinian

Millésime
2012

Cépages
Syrah (50%), Grenache (30%), Carignan (20%)

Production
35 HL / Ha

Degré
14 % alc./vol

Terroir
Clay-limestone (no schist in this vintage as yields were insufficient).

Vinification
Vinified in the traditional manner in concrete tanks. The grapes are destemmed; 50% are crushed. Fermentation temperatures are 28°C (Syrah) and 30°C (Grenache Noir and Carignan). The cap is regularly punched down until mid-fermentation, then wetted a few times to ensure elegant tannins. Malolactic fermentation occurs on the marc. The wine is kept in tank for three weeks.

Élevage
18 months in concrete tanks.

PALMARÈS

Jancis Robinson
17/20 - There's an aristocratic edge to this wine.

International Wine Challenge 2014
Bronze Medal

PRESSE

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PRESSE

The Western Morning News - by Ned Halley - 02/2016

Western Daily Press - 12/2014

Quentin Sadler - 12/2014

The Morning Claret - Simon Woolf - 12/2014

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419