



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MINERVOIS

Les Frères d'Armes

Purple-red robe with a very elegant nose, reminiscent of garrigue scrubland and freshly-turned earth. In the mouth it is clean and fruit-forward, with notes of blackberry and blackcurrant. Supple yet full-bodied, the tannins are well-rounded and integrated to give an elegant, well-balanced wine with good ageing potential.

FICHE TECHNIQUE

Appellation

AOP Minervois

Millésime

2012

Cépages

50 % Syrah, 30 % Grenache, 20 % Carignan

Rendement

30 HL / Ha

Degré

14% alc./vol

Terroir

Clay and limestone

Vinification

Manual harvest with strict selection. Traditional vinification with light pumping over in the early stage of the fermentation, followed by a month in tank. Fermentation temperatures are kept at around 27°C.

Élevage

Aged for one year in tank on fine lees.

RÉCOMPENSES

Jancis Robinson 2015

16.5/20