



# 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.

#### TECHNICAL SHEET

**Appellation**

AOP Minervois

**Vintage**

2012

**Varieties**

50 % Syrah, 30 % Grenache, 20 % Carignan

**Production**

30 HL / Ha

**Alcohol**

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.

**Ageing**

Aged for one year in tank on fine lees.

#### RECOGNITION AND AWARDS

**Jancis Robinson 2015**

16.5/20