



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CORBIÈRES

L'Aventure

Ruby-red robe and a pronounced nose of black fruit, fresh figs and prunes. Clean and crisp on the palate, with notes of garrigue scrubland, spices and quince. Fine tannins, ending with a hint of truffle. Well-balanced and elegant, with very good ageing potential.

TECHNICAL SHEET

Appellation

Corbières

Vintage

2012

Varieties

Syrah 40% - Grenache Noir 30% - Cinsault 30%

Production

30 HL / Ha

Alcohol

13.5% alc./vol

Terroir

Clay and limestone hillsides

Vinification

The Syrah is destemmed and vinified at 25 ° C, and spends a total of 20 days in tank. The Grenache Noir is fermented at temperatures of up to 30 ° C and spends 1.5 months in tank. The Cinsault is vinified at a low temperature (around about 22 ° C) for 15 days.

Ageing

16 months in concrete tank.

RECOGNITION AND AWARDS

Decanter

Gold

Jancis Robinson 2015

17/20