



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÔTES DU ROUSSILLON VILLAGES Le Petit Miracle

Ruby red hue. Intense aromas of red berries, laurel and anise on the nose, along with some subtle aromas of humus. Straightforward on entry, clean tannins with good concentration. Full on the palate, with notes of anise, dill and spices. The finish is fresh, silky, and even a touch minty. A very nice vintage.

FICHE TECHNIQUE

Appellation

AOP Côtes du Roussillon Villages

Millésime

2013

Cépages

Grenache 30%, Syrah 40% et Carignan 30% (old vines)

Rendement

30 HL / Ha

Degré

14% alc./vol

Terroir

30% Schist, 20% Sandstone, 50% Clay Limestone

Vinification

Sustainable viticulture. Grapes harvested by hand before being sorted and de-stemmed. Alcoholic fermentation takes place at 25°C. 5 minutes gentle daily pumping over for a 10 day period. Vatting lasts 1 month. Malolactic fermentation under the marc.

Élevage

Ageing in concrete tanks

RÉCOMPENSES

Jancis Robinson 2016

16.5 ++ / 20 : ... I'd put this one away for now and wait for a bit of age to mellow the surly youth. Drink 2018-2024

Guide Gilbert & Gaillard 2015

Gold Medal

Wine Advocate / R. Parker

90/100