



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN Le Bric à Brac

Unlike the 2012 vintage, made only from grapes grown on clay-limestone soil, our 2013 also includes fruit from schist vineyards. It has a purple-red robe and pronounced truffle aromas while on the palate, it has good structure and minerality which can be attributed to the schist parcels. A lively, vibrant wine with good balance, thanks to grapes picked at optimum ripeness. The tannins are present but well-integrated: a good vintage.

TECHNICAL SHEET

Appellation

Saint Chinian

Vintage

2013

Varieties

Syrah 50% Grenache 40% Carignan 10%

Production

35 HL / Ha

Alcohol

14% abv

Terroir

Schist and clay-limestone

Vinification

Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 25°C; 30°C for Grenache and Carignan.

Ageing

15 months in tank.

RECOGNITION AND AWARDS

Jancis Robinson 2016

17.5 / 20 : Quite extraordinary ...!

Decanter

Bronze

Wine Advocate

87/100 : This solid, value priced efforts have good character and a well made across the board ...