

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.

FICHE TECHNIQUE

Appellation
Saint Chinian

Millésime
2013

Cépages
Syrah 50% Grenache 40% Carignan 10%

Production
35 HL / Ha

Degré
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.

Élevage
15 months in tank.

PALMARÈS

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 ...

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419