



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN Le Bric à Brac

This wine is made from a blend of grapes, 70% of which come from vines planted on a clay-limestone soil and 30% from vines planted on schist. Deep red hue. Intense on the nose with harmonious ripe aromas: cherries mingling with plums and slightly peaty notes. It is clean and straightforward on the palate with a nice hint of bitterness which lifts the finish which has an iodized touch. The wine is tauter than the preceding vintage. Lovely overall balance and a gorgeous tannic grain. A lovely vintage best appreciated in the next 7-8 years.

### TECHNICAL SHEET

**Appellation**

Saint Chinian

**Vintage**

2014

**Varieties**

Syrah 60% Grenache 30% Carignan 10%

**Production**

35 HL / Ha

**Alcohol**

14% alc./vol

**Terroir**

Schist and clay-limestone

**Vinification**

Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 28°C; 30°C for Grenache and Carignan.

**Ageing**

15 months in concrete tank.

### RECOGNITION AND AWARDS

**Bettane & Dessauve 2017**

Sélectionné 2017 : 15/20

**The Wine Advocate**

89/100 - Drink 2016-2021

**Top 100 French wines**

Highly Recommended by The Wine Merchant

**IWC 2016**

Commended



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**Decanter 2016**

Bronze medal

**Jancis Robinson 2016**

17 + / 20 : All structure and tension at the moment, underlying complexity promising much more ...