



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CORBIÈRES

L'Aventure

Ruby-red robe and a warm, inviting nose of black fruit and forest floor aromas. On the palate this wine is surprisingly elegant, with notes of blackberry, blackcurrant and liquorice and some fine tannins. A supple, clean, poised wine that is both ripe yet refreshing. Some might say it is not typical of the Corbières; it is, however, very much in the style of our Terroirs range.

TECHNICAL SHEET

Appellation

Corbières

Vintage

2013

Varieties

Syrah 50% - Grenache Noir 20% - Cinsault 30%

Production

40 HL / Ha

Alcohol

14% abv.

Terroir

Clay-limestone hillsides

Vinification

The Syrah was destemmed and vinified at 28°C, and spent 10 days in tank. The Grenache Noir was fermented at temperatures of up to 30°C and spent one month in tank. The Cinsault was fermented at a low temperature (around 22°C) for 10 days

Ageing

12 months in concrete tank.

RECOGNITION AND AWARDS

Jancis Robinson 2016

16.5 + / 20 : Massive tannins - lots of chew - needs time and a big steak! But gorgeous dark tarry fruit.

Guide Gilbert & Gaillard 2015

Gold medal