



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MINERVOIS

Les Frères d'Armes

Deep ruby-red robe. Intense nose with black fruit notes (blackberry, blackcurrant), and a hint of menthol. On the palate it is supple and mouth-filling; the black fruit comes through again, with Syrah adding structure and spice; the tannins are nicely integrated and the finish is long. A poised, elegant example of Minervois wine grown on hillsides.

TECHNICAL SHEET

Appellation

Minervois

Vintage

2013

Varieties

60 % Syrah, 30 % Grenache, 10 % Carignan

Production

40 HL / Ha

Alcohol

14% abv.

Terroir

Clay-limestone

Vinification

Manual harvest with strict selection. Traditional vinification with light pumping over in the early stage of the fermentation, followed by a month in tank. Fermentation temperatures are kept at around 28°C.

Ageing

Aged for one year in tank on fine lees.

RECOGNITION AND AWARDS

Jancis Robinson 2016

17 / 20 : ... So sappy on the finish. A wine you really want to drink.