



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CORBIÈRES L'Aventure

Our Corbières 2014 is a little different to previous vintages, due to the introduction of Mourvèdre in the blend. Ruby-red robe, with subtle aromas of spice, pepper and liquorice, and a hint of forest floor. Mouth-filling yet poised, with expressive tannins, this is a good example of well-balanced Corbières wine (unlike some of the more rustic expressions that can be found within this appellation). Notes of black fruit, a hint of truffle and a clean, elegant finish bode well for its ageing potential.

TECHNICAL SHEET

Appellation

Corbières

Vintage

2014

Varieties

Syrah 50%, Grenache Noir 40%, 10% Mourvèdre

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 Mourvèdre was the last variety to be picked: it was fermented at 30°C for 10 days and then kept in tank under the marc for 10 days.

Ageing

12 months in concrete tank.

RECOGNITION AND AWARDS

Bettane & Dessauve 2017

Sélectionné 2017 : 14/20

Decanter 2016

Bronze medal

Jancis Robinson 2016

17 / 20 : Surprising grace for its immensity.