



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA RUFFE

Purple-red robe. A very expressive nose that opens with notes of chocolate and spice, followed by citrus fruit and white flower aromas. There are also hints of pure fruit, reminiscent of freshly-picked, crushed grapes. On the palate this is a clean and lively wine with subtle notes of small red berries and scrubland herbs. The tannins are elegant, discreet and well-integrated. The balance and originality of this wine gives it its "cuvée rare" status.

TECHNICAL SHEET

Appellation

Vin de France

Vintage

2013

Varieties

55% Syrah - 45% Carignan

Production

20 HL / Ha

Alcohol

14% alc./ vol

Terroir

Clay limestone and blood-red "ruffes" soil typically found in the Terrasses du Larzac

Vinification

Harvest started on September 9, 2013 with the Syrah which was at optimum ripeness, and ended on September 28 with the Carignan. The grapes were transported in small crates and then emptied into the destemmer, which was placed directly above the 10 hl fermentation tanks. Maceration lasted two weeks for the Syrah and three weeks for the Carignan, at 25°C. The wine was then racked and put into barrel for malolactic fermentation.

Ageing

Two years in barrels that had been used for two previous vintages. Unfined. Sulfite use limited to 2 g/hl.

RECOGNITION AND AWARDS

Andréas Larsson

91/100 ... Dense and bold palate having both concentration and freshness...

Jancis Robinson 2016

17 + / 20 : A sleeping dragon ...