



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CORBIÈRES L'Aventure

Our 2015 Corbières has a 60% content from the first free-run juices of our Montirat domaine (bought in the same year). It evolves gradually, as the domaine is located in a high-altitude terroir (250 metres) at the edge of the continental Corbières appellation (Terroir de Serviès in the Val de Dagne). The remaining 40% comes from the Boutenac terroir (Crus de Boutenac). The wine is crimson in colour and its nose is powerfully evocative of ethereal spices and citrus fruit notes. On the palate, the wine is taut and elegant, with a subtle, silky grain. A delicate blend of maturity and freshness brings with it notes of juniper and cistus. The overall balance of this wine is very promising and it deserves several years' ageing in order to be at its best.

TECHNICAL SHEET

Appellation

Corbières

Vintage

2015

Varieties

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

Production

40 HL / Ha

Alcohol

14% alc./vol

Terroir

Clay-limestone hillsides

Vinification

The Syrah was destemmed and vinified at 28°C, and spent 20 days in tank. The Grenache Noir was fermented at temperatures of up to 30°C and spent 25 days in tank. The Mourvèdre was fermented at 30°C for 20 days and then kept in tank under the marc for 10 days

Ageing

Concrete tank.

RECOGNITION AND AWARDS

Bettane & Desseauve 2018

14/20

Jancis Robinson

16.5 /20 : when you meet a nice one, you almost fall flat on your face in surprise.



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