



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÔTES DU ROUSSILLON VILLAGES Le Petit Miracle

Deep purple red colour, almost black. The nose is pronounced with hints of ripe red fruits, almost jammy. Cherry, fig and dried plum dominate. The attack is concentrated but soft. Natural sugar envelops soft tannins. Aromas of candied fruits cover the back of the palate. Nice balance and good length.

TECHNICAL SHEET

Appellation

AOP Côtes du Roussillon Villages

Vintage

2011

Varieties

Grenache 20%, Syrah 40% and Carignan 40% (50 year-old vines)

Production

20 HL / Ha

Alcohol

14.5% alc./vol

Terroir

70% Schist, 30% clay & limestone

Vinification

The Carignan is vinified by carbonic maceration after sorting the grapes. The Syrah and the Grenache are blended in the vat, destemmed and half is crushed. Traditional vinification including one's month maceration at 27°C. 30% of the volume is pumped over during the first 5 days. Malolactic fermentation is done with the marc.

Ageing

Ageing in concrete tanks.

RECOGNITION AND AWARDS

Guide Bettane & Dessauve 2015

15 / 20

Raymond Chan

16.5+ / 20 - ***

Bettane & Dessauve 2014

15/20 : Grande fraîcheur dans ce rouge structuré et racé.

Jancis Robinson

Dégustation Juillet 2013 : 16.5/20



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



RECOGNITION AND AWARDS

Decanter

Bronze Medal

International Wine Challenge 2013

Trophy – Best Regional wine

International Wine Challenge 2013

Gold Medal

PRESS

Gourmet Traveller - Wine (Australie) - 07/2014

Hong Kong Economic Journal - by Annette Lee - 07/2014

DRINKSBIZ - by Joelle Thomson (New Zeland) - June/July 2014 - 07/2014

The Wine Front - by Mike Bennie - 9th of June 2014 - 06/2014

Wine Writers of NZ by Cameron Douglas - 24.05.2014 - 05/2014

Grape Observer - 23.03.2014 - 03/2014

Liverpool Echo - Jane Clare - 02/2014