



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN Le Bric à Brac

This red wine has got a luminous ruby colour. Its rich and complex aroma augurs well of a promising taste. Ripe and Brandy fruit open on flavours of plum and spices. Harmonious, delicate and well structured the 2009 vintage is much more present and balanced in the mouth. Can be kept more than 5 years.

### TECHNICAL SHEET

**Appellation**

Saint Chinian

**Vintage**

2009

**Varieties**

60% Syrah, 30% Black Grenache, 10% Old Carignan

**Production**

25 hectolitres/hectare

**Alcohol**

13.0 °

**Terroir**

The 35 hectares vineyard is planted on schist soils.

The dressing of the plant is Royat for the Syrah and the Carignan, Gobelet for the black Grenache.

**Vinification**

Grapes are picked off by hand and benefit from a long maceration period (which is the traditional vinification).

### RECOGNITION AND AWARDS

**Bettane & Dessauve 2013**

15,5/20

**Guide Hachette 2012**

1 star

**Decanter**

Bronze Medal

**International Wine Challenge**

Bronze Medal