



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA RUFFE

A deep red purple. The nose offers the very best that Carignan can express when it is truly at its apogee. This new parcel of old Carignan has produced an absolutely exceptional wine in this vintage. With just a touch of rusticity, the nose is fragrant with spices, boxwood, peat and black olive. In the mouth, power is balanced by silky, well-integrated tannins that offer great elegance alongside the complexity of red and black stone fruit, truffle, Mediterranean herbs and also notes of underwood. A wonderfully harmonious wine that justifies its status as a rare cuvee.

TECHNICAL SHEET

Appellation

Vin de France

Vintage

2015

Varieties

40% Syrah, 60% Carignan

Production

20 HL / Ha

Alcohol

14,5 % alc./vol

Terroir

Clay limestone and blood-red "ruffes" soil typically found in the Terrasses du Larzac. Red ferrous clay and limestone soils.

Vinification

Harvest started on September 10, 2015 with the Syrah which was at optimum ripeness, and ended on September 30 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 three weeks for the Syrah and the Carignan, at 28°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

Sam Kim 2019

94/100



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RECOGNITION AND AWARDS

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Jancis Robinson 08/03/2018

17.5 / 20 Gorgeous black cherries on the palate. Utterly delicious. So intense!