



# 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.

### FICHE TECHNIQUE

**Appellation**

Vin de France

**Millésime**

2015

**Cépages**

40% Syrah, 60% Carignan

**Rendement**

20 HL / Ha

**Degré**

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.

**Élevage**

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

### RÉCOMPENSES

**Sam Kim 2019**

94/100



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**Bettane & Dessauve 2019 - page 602**

15.5/20

**Jancis Robinson 08/03/2018**

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