



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN Le Bric à Brac

This red wine has got a luminous ruby colour with some darker hues. Its rich and complex aroma augurs well of a promising taste. Brandy fruit and a touch of pepper opens on flavours of plum. Harmonious, delicate and well structured it develops on the palate to finish with aromas of leather and spices. Mustn't be kept more than 5 years.

TECHNICAL SHEET

Appellation

Saint Chinian

Vintage

2008

Varieties

35% Syrah, 45% Black Grenache, 20% Old Carignan

Production

30 hectolitres/hectare

Alcohol

13.5 °

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

International Wine Challenge

Commended