



CARMEL & 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.

FICHE TECHNIQUE

Appellation

Saint Chinian

Millésime

2008

Cépages

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

Rendement

30 hectolitres/hectare

Degré

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 traditionnal vinification).

RÉCOMPENSES

International Wine Challenge

Commended