



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN

### Le Bric à Brac

Crimson colour, black olive and tapenade nose. The mouth is tense with mineral and iodized notes. The integrated tannins are extremely elegant.

#### TECHNICAL SHEET

**Appellation**

Saint Chinian

**Vintage**

2011

**Varieties**

Syrah (60%), Grenache (30%) & Carignan (10%)

**Production**

20 HL / Ha

**Alcohol**

14.5% alc./vol

**Terroir**

Schist

**Vinification**

Grapes are picked by hand and benefit from a long maceration period. Traditional vinification: Carignan is vinified by semi-carbonic maceration which consists of destemming without crushing the grapes. The Grenache and the Syrah are punched down. The Grenache ferments up to 30°C. and the Syrah temperature is kept at 25°C.

**Ageing**

Ageing in concrete tanks.

#### RECOGNITION AND AWARDS

**Guide Bettane & Dessauve 2015**

15 / 20 - Coup de Coeur / Sélection Grand Vin Mercure 2015 / Sélection vin excitant LR

**Raymond Chan**

17.5 / 20 - \*\*\*\*

**Mundus Vini 2013**

Silver Medal

**Gilbert & Gaillard 2014**

Médaille d'Or

**Jancis Robinson**



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Dégustation Juillet 2013 : 17/20

## **Decanter**

Bronze Medal

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## **PRESS**

**Dorothy Jacob's - Pop's W&S - 11/2014**

**Quentin Sadler - 11/2014**

**DRINKSBIZ - by Joelle Thomson (New Zeland) - June/July 2014 - 07/2014**

**The Wine Front - by Mike Bennie - 9th of June 2014 - 06/2014**

**Wine & Spirits USA - June 2014 - 06/2014**

**Wine Writers of NZ by Cameron Douglas - 24.05.2014 - 05/2014**

**Grape Observer - 17.03.2014 - 03/2014**

**Terroirist - 15.03.2014 - 03/2014**

**North Sydney Cellars by Julian Gutierrez - 21.02.2014 - 02/2014**

**Manchester Evening News (11/01/2014) - By Andy Cronshaw - 01/2014**