



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MINERVOIS

Les Frères d'Armes

Intense, gleaming purple red. The nose is powerful and opulent, packed with red fruit, fresh grape and the fragrance of the garrigue. Beautifully mouth-filling, with tannins which can almost be qualified as 'sweet' that are so characteristic of this terroir. Notes of cherry, some redcurrant and the freshness of aniseed and menthol complete the palette of this Minervoise that possesses all the elegance of the appellation, but whose powerful personality makes a big impression.

TECHNICAL SHEET

Appellation

Minervoise

Vintage

2016

Varieties

50 % Syrah, 30 % Grenache Noir, 20 % Carignan

Production

40 HL / Ha

Alcohol

14% alc./vol

Terroir

Clay-limestone

Vinification

Manual harvest with strict selection. Traditional vinification with light pumping over in the early stage of the fermentation, followed by a month in tank. Fermentation temperatures are kept at around 28°C

Ageing

Aged for one year in tank on fine lees.

RECOGNITION AND AWARDS

Gilbert et Gaillard 2019

90/100

Jancis Robinson 2019

16/20

Gilbert & Gaillard

90/100