



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN Le Bric à Brac

Gleaming garnet red. The refined, harmonious nose mingles spices and peat, black fruit, laurel and rosemary. The palate is clean and incisive with well-integrated tannins. The fresh, slightly mineral attack precedes a host of Mediterranean aromas such as olive tapenade and fragrant garrigue, but also fruity notes such as blackcurrant and blackberry. This is a vintage full of charm which is capable of being cellared for several years.

TECHNICAL SHEET



Appellation

Saint Chinian

Vintage

2017

Varieties

Syrah 50%, Grenache 30%, Cinsault 20 %

Production

40 HL / Ha

Alcohol

14% alc./vol

Terroir

Schist and clay-limestone

Vinification

Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 25°C; 28°C for Grenache and Cinsault.

Ageing

12 months in concrete tank.

RECOGNITION AND AWARDS

Sam Kim 2020

93/100

Jancis Robinson 2019

16,5