



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LA RUFFE

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Deep purple red in colour. Initial aromas are typical of this terroir of red shale mounds known as "ruffes", with untamed, spicy notes of garrigue, followed by peat and truffle in a very Mediterranean style. The palate is elegant and superbly balanced with silky, melting tannins of great persistence. The inherent freshness of this wine is exceptional, as always, with a myriad of small red berry fruit, truffle, garrigue but also notes of black olive tapenade creating exceptional harmony. A rare cuvee that can be enjoyed today, in this vintage, or cellared for many more years.

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### TECHNICAL SHEET

**Appellation**

Vin de France

**Vintage**

2016

**Varieties**

40% Syrah, 60% Carignan

**Production**

20 HL / Ha

**Alcohol**

14,5 % alc./vol

**Terroir**

Clay limestone and blood-red "ruffes" soil typically found in the Terrasses du Larzac. Red ferrous clay and limestone soils.

**Vinification**

Harvest started on September 25, 2016 with the Syrah which was at optimum ripeness, and ended on September 28 with the Carignan. The grapes were transported in small crates and then emptied into the destemmer, which was placed directly above the 10 hl fermentation tanks. Maceration lasted three weeks for the Syrah and the Carignan, at 28°C. The wine was then racked and put into barrel for malolactic fermentation.

**Ageing**

Two years in barrels that had been used for two previous vintages. Unfined. Sulfite use limited to 2 g/hl.

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### RECOGNITION AND AWARDS

**Andreas Larsson**

91/100



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## RECOGNITION AND AWARDS

**Harpers Wine Stars 2021**  
3\*

**La Revue du Vin de France**  
15/20

**Sam Kim 2020**  
95/100

**Jancis Robinson 2019**  
17/20