



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN Le Bric à Brac

Our 2018 Saint-Chinian is an organic, terroir driven blend, with 80% coming from vines growing on slate soils and 20% from vines planted on limestone clay slopes. It is an impressive purple red colour, with a nose that is delicately fruity with touches of spice. Aromas of cherry, blackberry and laurel intermingle harmoniously. In the mouth the attack is direct and the tannins supple, and we find the same luscious fruit that gives this wine its deliciously appealing character. Organic growing methods offer us very pure, open aromas....

TECHNICAL SHEET



Appellation

Saint Chinian

Vintage

2018

Varieties

Syrah 50%, Grenache 30%, Carignan 20%.
Organic agriculture

Production

40 HL / Ha

Alcohol

13.5% 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 Carignan.

Ageing

6 months in concrete tank.

RECOGNITION AND AWARDS

Jancis Robinson 2019

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La Revue du Vin de France



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