

# CRÉATEURS DE GRANDS VINS

en Languedoc-Roussillon



# CÔTES DU ROUSSILLON VILLAGES

# Le Petit Miracle

Intense colour, veering towards garnet. The nose is powerful without a strong sensation of alcohol. It offers core black fruit such as blackberry and fig that typifies our Roussillon terroir, but also a peppery spiciness, with cinnamon and toasted notes. In the mouth it opens smoothly with well-integrated, supple tannins. Gorgeous aromatic complexity in a fine example of the best that the Roussillon has to offer. Great for drinking on its own or with food.

# **FICHE TECHNIQUE**

#### **Appellation**

AOP Côtes du Roussillon Villages

#### Millésime

2017

#### Cépages

Syrah 40%, Carignan 30% et Grenache Noir 30%

# Rendement

30 HL / Ha

# Degré

14.5% alc./vol

# Terroir

40% clay-limestone ,30% schist, 30 % sandstone.

# Vinification

Grapes are hand-picked, sorted and destemmed. Alcoholic fermentation takes place at 28°C. Gentle pumping over (10 minutes a day, for 20 days). One month in tank.

# Élevage

Aged in concrete tank.

# **RÉCOMPENSES**

Jancis Robinson 2019 16 5/20

# **Sam Kim 2020**

91/100