



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PIC-SAINT-LOUP LE PIC

After an absence of several years, we are at last able to offer our Le Pic once more, in the 2019 vintage. As gloriously ruby red and lustrous as ever, it has a refined and complex nose, with aromas of laurel, citrus and white pepper that evolve to small red berry fruit. This is a vintage full of vivacity that has no hesitation in expressing itself incisively and fully. The mid palate offers fine tannins, with redcurrant, blueberry, and some more untamed, gamey notes, before ascending into fragrant mentholated, liquorice notes. It is so good to be able to taste this wine with its unique style so characteristic of these Pic Saint Loup parcels again, after three consecutive vintages that were ravaged by hail and frost. Once again, this is a wine of rare elegance and personality, with astonishing cellaring potential, that will delight all lovers of Pic Saint Loup.

TECHNICAL SHEET



Appellation

Pic Saint Loup

Vintage

2019

Varieties

40% Syrah, 30% Grenache, 20% Mourvèdre (40 year-old vines), 10% Carignan .

Production

20 HL / Ha

Alcohol

14 % alc./vol

Terroir

Hard and soft limestone, conglomerate, dolomite rock, marl.

Vinification

Grapes harvested by hand in small crates on September 10, 2015 at optimum ripeness, then transported to the winery in vibrating trailers. After destemming, 30% of the fruit is crushed, with the remainder used for semi carbonic maceration; grapes are vinified separately by variety and parcel. Fermentation takes place with natural yeasts, with pumping over at the onset of alcoholic fermentation, followed by punching down through to the end of the time in tank (20 days in concrete tanks, at 25°C). Maceration lasted three weeks this vintage.



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Ageing

12 months in a 2000-litre wooden cask.

RECOGNITION AND AWARDS

Jancis Robinson 2021

16,5/20

La Tulipe Rouge

2 tulipes