



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE PIC

After a return with the 2019 vintage, these bottles were soon snapped up, obliging us to move to the 2020 vintage. With the same wonderful, brilliant ruby red colour, it opens with a characteristic nose of tobacco leaf, laurel and white pepper. Cherry, small red berry fruit and a certain sappiness appear on the second nose. The palate is remarkable once again by its amazing vivacity and amplitude. Fine, elegant tannins on the middle palate underline notes of redcurrant and myrtle, leading to some untamed notes that appear in strange harmony with crystallised citrus fruit and fragrant mentholated, liquorice notes on the finish. What incredible personality these Pic Saint Loup parcels offer us! A wine of rare elegance, with astonishing cellaring potential, that will delight all lovers of this style.

FICHE TECHNIQUE



Appellation

Pic Saint Loup

Millésime

2020

Cépages

40% Syrah, 30% Grenache, 20% Mourvèdre, 10 % Carignan

Rendement

20 HL / Ha

Degré

13.5 % alc. /vol

Terroir

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

Vinification

Picking started on 10 September 2020 when the grapes had reached maturity. They were transported to the cellar in small crates then vinified separately by terroir and by variety. The entire estate is cultivated organically. The grapes were destemmed then 50% were crushed, with the remainder left in whole bunches for semi-carbonic maceration. Fermentation with natural yeasts with pumping over at the onset of alcoholic fermentation, followed by punching down through to the end of the vatting period (15 days at 25°C in concrete vats). Transferred into foudres mid-October for a period of 12 months. No fining during this period.

Élevage



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12 months in a 2000-litre wooden cask.
