



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PIC-SAINT-LOUP LE PIC

A wine of a lovely ruby red colour and a nose that always surprises with its sappy, laurel, garrigue, juniper and graphite aromas that are unusual for a red wine from our region as they resemble those of a very mineral white wine. It is an exceptionally taut wine with a solid backbone, with fine, elegant, diaphanous tannins of great refinement. Opening on notes of black pepper, rosemary, and clove, it develops blackberry and eucalyptus in a soaring finish. It is a unique wine that only increases in complexity with cellaring, and whose fans continue to grow each year...

FICHE TECHNIQUE



Appellation

AOP PIC SAINT LOUP

Millésime

2021

Cépages

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

Degré

13 % alc./vol

Terroir

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

Vinification

The grapes are hand-picked and transported in small crates to the cellar where they are vinified by zone and by variety. They are destemmed and not crushed and fermented with indigenous yeasts. Pumping over at the beginning of alcoholic fermentation then cap punching until this is complete. Vatted for 25 days at 28°C in concrete vats. Unfined.

Élevage

- Concrete vats: 80 %
- 20 hl foudre: 20 % for 12 months

RÉCOMPENSES

Bettane + Desseauve ENMAGNUM #33

92/100



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La Revue du Vin de France July/August 2023
90/100