



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN

Le Bric à Brac

Purple-red robe with ruby hints. The nose opens with light menthol and truffle notes which develop into deeper richer aromas of black olive paste, prunes and figs. The palate is redolent of wild herbs, spice and dried figs. The tannins are elegant and well-integrated. This is a balanced, poised wine that ends on a pleasing mineral note.

FICHE TECHNIQUE

Appellation

Saint Chinian

Millésime

2012

Cépages

Syrah (50%), Grenache (30%), Carignan (20%)

Rendement

35 HL / Ha

Degré

14 % alc./vol

Terroir

Clay-limestone (no schist in this vintage as yields were insufficient).

Vinification

Vinified in the traditional manner in concrete tanks. The grapes are destemmed; 50% are crushed. Fermentation temperatures are 28°C (Syrah) and 30°C (Grenache Noir and Carignan). The cap is regularly punched down until mid-fermentation, then wetted a few times to ensure elegant tannins. Malolactic fermentation occurs on the marc. The wine is kept in tank for three weeks.

Élevage

18 months in concrete tanks.

RÉCOMPENSES

Jancis Robinson

17/20 - There's an aristocratic edge to this wine.

International Wine Challenge 2014

Bronze Medal

PRESSE



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The Western Morning News - by Ned Halley - 02/2016

Western Daily Press - 12/2014

Quentin Sadler - 12/2014

The Morning Claret - Simon Woolf - 12/2014