



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PIC-SAINT-LOUP LE PIC

Compared to the 2011 vintage, the 2012 has a more subtle nose. Opens with notes of eucalyptus and mint, evolving into pink grapefruit and spice, with a light touch of citrus-like bitterness; the tannins are present but well-integrated. An harmonious, balanced wine with elegance, freshness and good length, whose delicate character bears witness to its biodynamic origins.

FICHE TECHNIQUE

Appellation

Pic Saint Loup AOP Coteaux du Languedoc

Millésime

2012

Cépages

40% Syrah, 20% Grenache Noir, 20% Mourvèdre, 10% Cinsault, 10% Carignan.

40 year-old vines farmed according to biodynamic principles.

Rendement

28 HL / Ha

Degré

13% alc./vol

Terroir

Clay limestone

Vinification

Harvest took place between September 10, 2012 and October 25, 2012, with grapes taken to the winery in small crates. Fermentation at 25°C with punch down. Each plot and grape variety is vinified and aged separately before the final blending.

Élevage

24 months in a 2000-litre oak vat, with some of the wine put into barrel for a year. Unfiltered. Light use of sulphur at bottling to prevent oxidation.

RÉCOMPENSES

Jancis Robinson 2016

Vertical Tasting on the 11th of April 2016 by Tamlyn Currin : 17/20

Gilbert & Gaillard 2015

Gold Medal