



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LANGUEDOC

Rouge

Crimson red hue. Subtle and straightforward on the nose with spicy notes followed by red fruit aromas. Fresh on entry to the palate, well-balanced with overtones of garrigue scrubland, undergrowth and red fruit. The tannins are soft and smooth. This consistently harmonious blend creates a lovely wine with a distinctly Mediterranean character. A wonderfully pleasant and approachable wine.

FICHE TECHNIQUE

Appellation

Languedoc

Millésime

2014

Cépages

Syrah 60% - Grenache 20% - Carignan 20%

Rendement

50 HL / Ha

Degré

14% alc./vol

Terroir

The diversity of Languedoc's terroirs allows us to choose the areas that give optimum expression of our indigenous grape varieties. Our Grenache Noir comes from splendid granite or schist soils in the north-west Roussillon, while our Syrah is in a site sheltered by the Black Mountains, where they give of their best. Our ancient Carignan vines are grown on red ruffes soil and bring a certain freshness to the blend.

Vinification

The grapes are hand-picked, and 30% are partly crushed. Fermentation happens at 25°C for 15 days, with two punch-downs per day. Twice-racked wine then undergoes malolactic fermentation, to preserve the aromatic profile

Élevage

Aged in concrete tanks for four months.

RÉCOMPENSES

Jancis Robinson 2016

16.5 / 20 : ... bramble berries in warm September sunshine !



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RÉCOMPENSES

Guide Gilbert & Gaillard 2016
Gold Medal