



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## PIC-SAINT-LOUP LE PIC

The nose is very expressive. Notes of eucalyptus, mint and liquorice dominate initially and are slowly replaced by cinnamon and juniper in a perfect harmony. The mouth, first very fresh, tightens a bit. The sensation of perfect balance between fineness of the tannins, red fruits and spices give this wine a character and a personality that is directly connected to its biodynamic origin.

### FICHE TECHNIQUE

**Appellation**

Pic Saint Loup AOP Coteaux du Languedoc

**Millésime**

2010

**Cépages**

Syrah (40%), Grenache (30%), Mourvèdre (20%) et Carignan (10%)

**Rendement**

20 Hl/Ha

**Degré**

14 % vol

**Terroir**

70 % schists + 30 % clay & limestone

**Vinification**

Manual harvest on September 8, 2010. Vines are conducted biodynamically. Vinification by terroir and varietal before blending.

**Élevage**

Ageing in 2000L oak casks during two years. Bottling was performed on October 16, 2012. No filtration, only 1g of SO<sub>2</sub>.

### RÉCOMPENSES

**Jancis Robinson 2016**

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

**Jancis Robinson**

Dégustation Juillet 2013 : 16+/20

### PRESSE

**Gourmet Traveller (Australie) - 05/2014**

**Grape Observer - 16.03.2014 - 03/2014**