



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN

Le Bric à Brac

This red wine has got a luminous ruby colour. Its rich and complex aroma augurs well of a promising taste. Ripe and Brandy fruit open on flavours of plum and spices. Harmonious, delicate and well structured the 2009 vintage is much more present and balanced in the mouth. Can be kept more than 5 years.

FICHE TECHNIQUE

Appellation

Saint Chinian

Millésime

2009

Cépages

60% Syrah, 30% Black Grenache, 10% Old Carignan

Rendement

25 hectolitres/hectare

Degré

13.0 °

Terroir

The 35 hectares vineyard is planted on schist soils. The dressing of the plant is Royat for the Syrah and the Carignan, Gobelet for the black Grenache.

Vinification

Grapes are picked off by hand and benefit from a long maceration period (which is the traditionnal vinification).

RÉCOMPENSES

Bettane & Dessauve 2013

15,5/20

Guide Hachette 2012

1 star

Decanter

Bronze Medal

International Wine Challenge

Bronze Medal