



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MINERVOIS

The colour is an intense crimson with purple hints. A powerful nose marked by a strong personality with notes of scrubland and humus. In the mouth it is powerful but with a soft finish. Notes of ripe fruits, prunes and dried figs cover the taste buds after the first mouthful.

FICHE TECHNIQUE

Appellation

AOP Minervois

Millésime

2011

Cépages

60 % Syrah, 40 % Grenache

Rendement

25 HL / Ha

Degré

14.5% alc./vol

Terroir

Clay & Limestone

Vinification

Manual harvest with strict selection. Traditional vinification with light pumping over in the early stage of the maceration and one month fermentation. Temperatures of fermentation are maintained around 27°C.

Élevage

Ageing for one year in vats on fine lees.

RÉCOMPENSES

Guide Bettane & Dessauve 2015

14,5 / 20

Jancis Robinson

Dégustation Juillet 2013 : 16/20

Decanter

Silver Medal

PRESSE

Grape Observer - 16.03.2014 - 03/2014