



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE ROC

Magnum

Brilliant cherry red. The nose is elegant and balanced with lovely smoky notes, peppermint and red fruit such as wild cherry. There is already superb complexity in the mouth which translates into excellent length. The grain of the tannins is polished, luscious and slightly acidulous. Freshness accompanies the fruit of this wine, with exotic notes and a spicy touch on the finish. A magnificent blend of two very different terroirs in the heart of the same appellation that results in an atypical Corbières in which power and elegance conjoin harmoniously. Huge ageing potential.

FICHE TECHNIQUE

Appellation

Corbières

Millésime

2015

Cépages

30% Syrah, 30% Grenache, 20% Mourvèdre, 20% Carignan

Rendement

25 HL/ha

Degré

14 % alc./vol

Terroir

The Syrah and the Grenache Noir are grown in the Val de Dagne (Terroir of Serviès), the Mourvèdre and the Carignan are from the terroir of Boutenac (Cru Boutenac).

Vinification

The 2015 vintage was somewhat late in ripening in the Val de Dagne, with harvesting only commencing on the 20 September for our Syrah and the 27 September for the Grenache. For these two varieties, just a few pumping over operations without air, at 25°, sufficed to extract the requisite elements and obtain fine tannins and elegant balance. The Mourvèdre and the Carignan are from selected parcels in one of the more hot and arid and zones of the Corbières. They were picked on 1 October. The wines were worked at 30° during fermentation, with aerated pumping over. The blending of these two wine profiles took place at the end of 2015.

Élevage

Following 6 months in cement vats, the wine was matured in barrels one wine old for 12 months.



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RÉCOMPENSES

Andreas Larsson - Blind tasting
91/100

Jancis Robinson 08/03/2018
17.5 / 20 Wonderful texture, like licking driftwood...