



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LANGUEDOC

Rouge

Garnet red in colour. The nose is very red fruit oriented in this vintage -think raspberry, blackcurrant – with notes of garrigue, thyme and dill appearing with airing. In the mouth the tannins are soft, round, with good tension, accompanied by red fruit and spices such as pepper and coriander, with the unfailing presence of the garrigue. A harmonious blend, as always, for this impeccable wine of profoundly Mediterranean style.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2016

Cépages

Syrah 50% - Grenache 40% - Carignan 10%

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 clay soil and bring a certain freshness to the blend.

Vinification

The grapes are hand-picked, and 50% are partly crushed. Fermentation happens at 25°C to 28°C for 10 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 six months.

RÉCOMPENSES

Jancis Robinson

15/20