



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN

### Le Bric à Brac

Our 2018 Saint-Chinian is an organic, terroir driven blend, with 80% coming from vines growing on slate soils and 20% from vines planted on limestone clay slopes. It is an impressive purple red colour, with a nose that is delicately fruity with touches of spice. Aromas of cherry, blackberry and laurel intermingle harmoniously. In the mouth the attack is direct and the tannins supple, and we find the same luscious fruit that gives this wine its deliciously appealing character. Organic growing methods offer us very pure, open aromas....

#### FICHE TECHNIQUE



#### Appellation

Saint Chinian

#### Millésime

2018

#### Cépages

Syrah 50%, Grenache 30%, Carignan 20%.  
Organic agriculture

#### Rendement

40 HL / Ha

#### Degré

13.5% alc./vol

#### Terroir

Schist and clay-limestone

#### Vinification

Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 25°C; 28°C for Grenache and Carignan.

#### Élevage

6 months in concrete tank.

#### RÉCOMPENSES

##### Jancis Robinson 2019

16/20

##### La Revue du Vin de France



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16/20



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DOMAINE CARMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164  
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419