



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MINERVOIS

Deep, almost black in colour. Rich, ripe aromas of crushed strawberry, blackberry and prune on the nose. The smoothness of the palate almost surprises with the suppleness of its tannins. Red fruit, strawberry again but also wild cherry, mingles with aniseed and peppermint. A magnificent Minervoise, succulent and full of personality, far from the stereotypes of the appellation, which punches well above its weight.

FICHE TECHNIQUE

Appellation

Minervoise

Millésime

2018

Cépages

60 % Syrah, 20 % Carignan, 20 % Grenache

Rendement

40 HL / Ha

Degré

14.5 % alc./vol

Terroir

Clay-limestone

Vinification

Hand-picked and sorted. Traditional vinification with light pumping over at the start of fermentation followed by a month in vat. Controlled fermentation at around 28°C.

Élevage

Matured for one year in vat on fine lees.
