



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LE ROC

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A beautiful reddish purple hue. The nose is ripe and opulent, with black fruit, coffee, mocha and tobacco leaf. The palate is powerful, persistent, with great balance and well-integrated, forthright tannins. Opening on notes of black fruit and spices such as cloves and cinnamon, it evolves to reveal a superb harmony between toasted, peaty and truffle aromas thanks to skilfully mastered barrel ageing. La Roc is from the higher slopes of the Corbières which sets it apart from other wines of the appellation. Great ageing potential.

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### FICHE TECHNIQUE

**Appellation**

Corbières

**Millésime**

2017

**Cépages**

60% Syrah, 30% Grenache, 10% Mourvèdre

**Rendement**

30 HL / Ha

**Degré**

14 % alc./vol

**Terroir**

The Syrah comes from the limestone clay terroir of the Val de Dagne, and the Grenache and the Mourvèdre are from the terroir of sandstone and black marl of Fontfroide.

**Vinification**

The 2017 vintage was early in the Val de Dagne, with picking commencing on 9 September. The Grenache and the Mourvedre at Fontfroide were harvested on 25 September at optimum maturity. The perfect health of the grapes enabled us to employ semi carbonic maceration. That is to say, destemming leaving some whole bunches in the vat, allowing for an intracellular fermentation process in the berries and classic fermentation in the free juice. The blending of the three grape varieties was done just before the wine as transferred into barrels to be matured for 12 months.

**Élevage**

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

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### RÉCOMPENSES

**Sam Kim 2020**

94/100

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