



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LANGUEDOC

Rouge

Gleaming ruby red. The first nose offers red fruit... cherry, redcurrant, followed by spices and floral aromas. The wine is as delicious as ever in this vintage, with super smooth, supple tannins and good tension. Notes of red fruit predominate, but share the stage with spices such as pepper and thyme, with always 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

2018

Cépages

Syrah 30% - Grenache 30% - Carignan 20% - Cinsaut 20%

Rendement

50 HL / Ha

Degré

14% alc./vol

Terroir

In view of the great variety of terroirs in the Languedoc Roussillon, we seek out the best expressions of our indigenous grape varieties where they exist naturally. Our Grenache comes from the splendid granitic and schist soils in the north west of the Roussillon. The Syrah grapes express themselves best on the slopes of the Black Mountains, and finally, our superbly fresh Carignan grow on a terroir of red clay.

Vinification

Hand-picked. Destemmed, not crushed. Fermented at 28°C for three weeks. Light intervention on the cap daily results in discreet, elegant extractions. Malolactic fermentation takes place on wine that has been racked twice to bring out pure, fruity aromas.

Élevage

Aged in concrete tanks for six months.

RÉCOMPENSES

Guide Hachette 2020

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