



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÔTES DU ROUSSILLON VILLAGES

Intense colour, veering towards garnet. The nose is powerful without a strong sensation of alcohol. It offers core black fruit such as blackberry and fig that typifies our Roussillon terroir, but also a peppery spiciness, with cinnamon and toasted notes. In the mouth it opens smoothly with well-integrated, supple tannins. Gorgeous aromatic complexity in a fine example of the best that the Roussillon has to offer. Great for drinking on its own or with food.

FICHE TECHNIQUE

Appellation

AOP Côtes du Roussillon Villages

Millésime

2017

Cépages

Syrah 40% , Carignan 30% et Grenache Noir 30%

Rendement

30 HL / Ha

Degré

14.5% alc./vol

Terroir

40% clay-limestone ,30% schist, 30 % sandstone.

Vinification

Grapes are hand-picked, sorted and destemmed. Alcoholic fermentation takes place at 28°C. Gentle pumping over (10 minutes a day, for 20 days). One month in tank.

Élevage

Aged in concrete tank.

RÉCOMPENSES

Jancis Robinson 2019

16,5/20

Sam Kim 2020

91/100