



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LES SEPT Puits

Magnum

A beautiful deep cherry red. The superb nose, delicate and perfectly balanced, opens with notes of almonds and toasted walnuts with spice. As all great wines do, this wine gains in complexity with airing, developing peaty aromas and hints of dark truffle. In the mouth it is distinguished and ample with superb tension on the finish. Imposing, silky tannins with an agreeably “chalky” quality underpin notes of prune, black fruit, truffle and forest floor. This singularly powerful character is a promise of exceptional ageing potential from which we anticipate many superb gastronomic surprises.

FICHE TECHNIQUE

Appellation

Saint Chinian

Millésime

2017

Cépages

30% Syrah, 20% Grenache, 20% Mourvèdre, 20% Carignan, 10% Cinsaut

Rendement

30 HL / Ha

Degré

14 % alc./vol

Terroir

Chalky clay north-west facing slopes with a 20% incline.

Vinification

2017 was a very hot year in Saint Chinian, which led us naturally to work with this selection of parcels which are unusual in the appellation for having numerous water sources. Effectively, seven wells dotted around our vineyards offer refreshing moisture to the soil, and the slopes also benefit from a north-westerly orientation which brought a natural freshness that was maintained during the winemaking process. Pumping over at 25 °C just a few times sufficed to extract the elements desired. After four weeks gentle vatting followed by six months in concrete tanks the wine was ready to be put in barrel.

Élevage

12 months in barrels one wine old.