



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN

Red

Saint Chinian has the singularity of possessing both schist and limestone soils. The vines used to make this wine are farmed organically.

This is a beautiful garnet red wine with ruby gleams. The nose is spicy with notes of dill and white pepper followed by delicate cherry, laurel and peaty aromas which mingle harmoniously. In the mouth it has good structure, opening with fresh notes of red fruit, garrigue and olive tapenade and a fine minerality, leading progressively to typically Mediterranean characters. A superb terroir wine with smooth, silky tannins that can continue to be enjoyed for many years.

FICHE TECHNIQUE



Appellation

Saint Chinian

Millésime

2019

Cépages

Syrah 50%, Grenache 30% , Carignan 20%.

Rendement

40 HL / Ha

Degré

13.5% alc./vol

Terroir

80% schist and 20% limestone clay

Vinification

Traditional vinification in concrete vats. The Carignan undergoes carbonic maceration at 25°C. The Syrah and the Grenache are destemmed but not crushed. Fermentation takes place at 28°C for the Syrah and 30°C for the Grenache.

Élevage

6 months in concrete tank.

RÉCOMPENSES

Wine Align

90/100



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