



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN Le Saint Festin White

Bright gold with greenish gleams. Delicate and complex nose of white flowers and spices, accompanied by Mediterranean fragrances such as vine peach, laurel, thyme, and broom flowers. A few oaky notes on the finish evoke a certain nuttiness and a touch of gingerbread. In the mouth, it is a wine that is remarkable for its freshness and the minerality that is the marker of this 2020 vintage. Almond and apricot are complemented by exotic, lightly vanilla notes, and toasted, mocha, aromas. All the hard work that has been put into the vines over the last years has been rewarded in this excellent vintage. Its potential for evolution and the delicate oxidative touches from bottle ageing will only confer added complexity and elegance with time.

### FICHE TECHNIQUE



#### Appellation

Saint Chinian

#### Millésime

2020

#### Cépages

White Grenache 40 %, Roussanne 30 %, Rolle 20 %, Viognier 10 %

#### Rendement

30 HL / Ha

#### Degré

13.5 % alc./vol

#### Terroir

The limestone clay terroir of Saint-Chinian is better known for its red wines than its whites. But this terroir with its rocky, arid appearance is in fact very diverse. The altitude, the freshness, and the depth of some of the soils are perfectly suited to producing fine white wines.

#### Vinification

De-stemming, direct pressing, and static settling, followed by thermo-regulated fermentation at 16 °c for 20 days. The wine is raked 7 days after alcoholic fermentation is complete and then aged on fine lees, without added sulphites, at 10 °c. There is no malolactic fermentation.

#### Élevage

50 % is matured in barrels two wines old for 12 months, and the remainder in concrete vats on fine lees.



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## RÉCOMPENSES

**Jancis Robinson Oct 2022**

16/20

**America Awards 2022**

Gold Medal

**Challenge Millésime Bio 2022**

Gold Medal