



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PIC-SAINT-LOUP LE PIC

An intense nose full of character. Notes of juniper, mint, liquorice and exotic fruits dominate, followed by light spicy aromas that create a harmonious ensemble. On the palate, the wine is honest and clean, with more concentration than the previous vintage. The tannins are well-integrated, with a perfect balance between the texture, freshness and spicy profile. A wine full of personality which reflects its biodynamic origins.

FICHE TECHNIQUE

Appellation

AOP PIC SAINT LOUP

Millésime

2011

Cépages

30% Syrah, 20% Grenache, 30% Mourvèdre, 10% Carignan, 10% Cinsault - (40 year-old vines)

Rendement

20 HL / Ha

Degré

14% alc./vol

Terroir

Clay-limestone, red earth, pebbles, fine gravel

Vinification

Harvest started on September 10, 2011 with the Syrah, picked at optimum maturity, and ended with the Mourvèdre on October 1, with the grapes taken to the winery in small crates. Vinification is done separately according to each grape variety and soil type before blending the resulting wines. Maceration for the Syrah, Mourvèdre and Grenache lasts four weeks; for the Carignan it is only three weeks, and for the Cinsault, only 15 days.

Élevage

Aged with only 2 gr. of SO₂ for 24 months in 2000 litre vats, with some of the wine kept in 225 litre barrels for a year. Bottling took place on July 4, 2013. Unfined, unfiltered. 2 gr of SO₂ was added at bottling.

RÉCOMPENSES

Jancis Robinson 2016

Vertical Tasting on the 11th of April 2016 by Tamlyn Currin : 17/20



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



RÉCOMPENSES

Wine Advocate / R. Parker

87/100 - bright and fresh with pretty strawberry, berry fruit, underbrush and hints of pepper ...

Guide Bettane & Dessauve 2015

15 / 20