



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## CÔTES DU ROUSSILLON VILLAGES Le Petit Miracle

Ruby red hue. Intense aromas of red berries, laurel and anise on the nose, along with some subtle aromas of humus. Straightforward on entry, clean tannins with good concentration. Full on the palate, with notes of anise, dill and spices. The finish is fresh, silky, and even a touch minty. A very nice vintage.

### FICHE TECHNIQUE

**Appellation**

AOP Côtes du Roussillon Villages

**Millésime**

2013

**Cépages**

Grenache 30%, Syrah 40% et Carignan 30% (old vines)

**Rendement**

30 HL / Ha

**Degré**

14% alc./vol

**Terroir**

30% Schist, 20% Sandstone, 50% Clay Limestone

**Vinification**

Sustainable viticulture. Grapes harvested by hand before being sorted and de-stemmed. Alcoholic fermentation takes place at 25°C. 5 minutes gentle daily pumping over for a 10 day period. Vatting lasts 1 month. Malolactic fermentation under the marc.

**Élevage**

Ageing in concrete tanks

### RÉCOMPENSES

**Jancis Robinson 2016**

16.5 ++ / 20 : ... I'd put this one away for now and wait for a bit of age to mellow the surly youth. Drink 2018-2024

**Guide Gilbert & Gaillard 2015**

Gold Medal

**Wine Advocate / R. Parker**

90/100