



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN

Le Bric à Brac

In 2015, the blend was made up of 65% vines planted on a clay-limestone soil and 35% on schist soils.

Garnet-red in colour, the wine has a fine nose with soft aromas of peat, dark fruit and spices. On the palate, the wine is forthright, clean and full of plump tannins. A sensation of mineral aromas on the first tasting gives way to very rich fruity flavours – blackcurrant and blackberry. This vintage is slightly more complex than the previous one and could easily be kept for a few years longer.

FICHE TECHNIQUE



Appellation

Saint Chinian

Millésime

2015

Cépages

Syrah 50%, Grenache 30%, Cinsault 20 %

Rendement

40 HL / Ha

Degré

14% alc./vol

Terroir

Schist and clay-limestone

Vinification

Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 25°C; 28°C for Grenache and Cinsault.

Élevage

12 months in concrete tank.

RÉCOMPENSES

Raymond Chan

17.5/20 **** . This is a rich, plush and plump Saint Chinian ...

Bettane & Dessauve 2019 - page 602

14.5/20



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



RÉCOMPENSES

Sam Kim (Wine Orbit) 2018
91/100

Bettane & Desseauve 2018
14.5/20

Jancis Robinson
17 /20 : This really is the aristocrat of the Languedoc appellations.
Glides.