



# 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



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## 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.