



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## PIC-SAINT-LOUP LE PIC

Glimmering ruby red. Very expressive, with citrus intermingled with red fruit and spices on the first nose, which after airing evolves to aniseed, the scent of resin and humus with a few residual notes of citrus. The palate is clean and incisive, with tannins that are a little softer and more mellow than usual, and the vintage has given it luscious volume. This wine demonstrates an elegance and a personality worthy of its high-altitude terroir that is tended following biodynamic principles.

### FICHE TECHNIQUE

#### Appellation

Pic Saint Loup AOP Coteaux du Languedoc

#### Millésime

2014

#### Cépages

25% Syrah, 20% Grenache, 20% Mourvèdre, 20% Cinsault, 15% Carignan (40 year-old vines).

All vines are farmed according to biodynamic principles.

#### Rendement

20 HL / Ha

#### Degré

14% alc./vol

#### Terroir

Hard and soft limestone, conglomerate, dolomite rock, marl.

#### Vinification

Grapes harvested by hand in small crates on September 1, 2014 at optimum ripeness, then transported to the winery in vibrating trailers. After destemming, 30% of the fruit is crushed, with the remainder used for semi carbonic maceration; grapes are vinified separately by variety and parcel. Fermentation takes place with natural yeasts, with pumping over at the onset of alcoholic fermentation, followed by punching down through to the end of the time in tank (20 days in concrete tanks, at 25°C). Maceration lasted two weeks as skin extraction was rapid.

#### Élevage

20 months in a 2000-litre wooden cask, with some wine put into barrel for a year. No filtration; minimal use of sulphur, to prevent oxidation during bottling.

### RÉCOMPENSES



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**Jancis Robinson 30/09/2017**

17.5 / 20 On day two it had developed rather extraordinary and exotic notes of roses and pomegranate molasses.

**Bettane & Desseauve 2018**

15/20