



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PIC-SAINT-LOUP LE PIC

The nose is very expressive. Notes of eucalyptus, mint and liquorice dominate initially and are slowly replaced by cinnamon and juniper in a perfect harmony. The mouth, first very fresh, tightens a bit. The sensation of perfect balance between fineness of the tannins, red fruits and spices give this wine a character and a personality that is directly connected to its biodynamic origin.

FICHE TECHNIQUE

Appellation

Pic Saint Loup AOP Coteaux du Languedoc

Millésime

2010

Cépages

Syrah (40%), Grenache (30%), Mourvèdre (20%) et Carignan (10%)

Rendement

20 Hl/Ha

Degré

14 % vol

Terroir

70 % schists + 30 % clay & limestone

Vinification

Manual harvest on September 8, 2010. Vines are conducted biodynamically. Vinification by terroir and varietal before blending.

Élevage

Ageing in 2000L oak casks during two years. Bottling was performed on October 16, 2012. No filtration, only 1g of SO₂.

RÉCOMPENSES

Jancis Robinson 2016

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

Jancis Robinson

Dégustation Juillet 2013 : 16+/20

PRESSE

Gourmet Traveller (Australie) - 05/2014

Grape Observer - 16.03.2014 - 03/2014