



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN

Le Bric à Brac

Crimson colour, black olive and tapenade nose. The mouth is tense with mineral and iodized notes. The integrated tannins are extremely elegant.

FICHE TECHNIQUE

Appellation

Saint Chinian

Millésime

2011

Cépages

Syrah (60%), Grenache (30%) & Carignan (10%)

Rendement

20 HL / Ha

Degré

14.5% alc./vol

Terroir

Schist

Vinification

Grapes are picked by hand and benefit from a long maceration period. Traditional vinification: Carignan is vinified by semi-carbonic maceration which consists of destemming without crushing the grapes. The Grenache and the Syrah are punched down. The Grenache ferments up to 30°C. and the Syrah temperature is kept at 25°C.

Élevage

Ageing in concrete tanks.

RÉCOMPENSES

Guide Bettane & Dessauve 2015

15 / 20 - Coup de Coeur / Sélection Grand Vin Mercure 2015 / Sélection vin excitant LR

Raymond Chan

17.5 / 20 - ****

Mundus Vini 2013

Silver Medal

Gilbert & Gaillard 2014

Médaille d'Or

Jancis Robinson



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Dégustation Juillet 2013 : 17/20

Decanter

Bronze Medal

PRESSE

Dorothy Jacob's - Pop's W&S - 11/2014

Quentin Sadler - 11/2014

DRINKSBIZ - by Joelle Thomson (New Zeland) - June/July 2014 - 07/2014

The Wine Front - by Mike Bennie - 9th of June 2014 - 06/2014

Wine & Spirits USA - June 2014 - 06/2014

Wine Writers of NZ by Cameron Douglas - 24.05.2014 - 05/2014

Grape Observer - 17.03.2014 - 03/2014

Terroirist - 15.03.2014 - 03/2014

North Sydney Cellars by Julian Gutierrez - 21.02.2014 - 02/2014

Manchester Evening News (11/01/2014) - By Andy Cronshaw - 01/2014