



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CORBIÈRES

A fresh, clean nose of ripe, crushed strawberries with a touch of jam. Full and well-balanced on the palate, with red and black fruit (red currants, blackberries and blackcurrants). A fine wine, poised and full of flavour, with a spicy finish and a hint of truffle and liquorice. A very elegant wine with silky tannins.

TECHNICAL SHEET

Appellation

AOP Corbières

Vintage

2011

Varietals

Syrah 50% - Black Grenache 30% - Cinsault 20%

Production

30 HL / Ha

Alcohol

14% alc./vo

Terroir

Clay and limestone hillsides worked in organic way

Vinification

Syrah pre-fermentation cold for 1 week with temperature control at 25 ° C

Black Grenache traditional fermentation at 30 ° C for 1 month and a half

Cinsault low temperature wine - about 22 ° C for 15 days

Ageing

Ageing 10% Syrah in barrels of one wine during 12 months. The rest is in vats in the traditional way.

RECOGNITION AND REWARDS

Guide Bettane & Dessauve 2015

14 / 20

Gilbert & Gaillard 2015

Gold Medal

Jancis Robinson

16.5 / 20

PRESS



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jamie goode's wine blog - 01/2015

VinoSolex - 23.04.2014 - 04/2014

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www.carmel-joseph.com