



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LES ARQUES

### Minervois

We have been waiting patiently since 2011 for the right conditions to produce the second vintage of our Cuvée Les Arques from this parcel. We have been rewarded with a wine of a deep rich purple, with a spicy, concentrated nose that intertwines superb aromas of ripe fruit, black olive, forest floor and garrigue. The rich, full palate offers notes of blackcurrant, fig, citrus, aniseed and chocolate, with silky, well-integrated tannins that promise great ageing potential. The personality, intensity and harmony of this wine elevate it to the status of a Rare Cuvée.

### TECHNICAL SHEET

#### Appellation

AOP Minervois

#### Vintage

2015

#### Varieties

40% Syrah, 20% Grenache Noir, 20% Carignan, 20% Mourvèdre

#### Production

20 HL / Ha

#### Alcohol

14% alc./vol

#### Terroir

Les Arques is the name of a small area in the east of the Minervois appellation, at 250 metres above sea level. The soil is clay-limestone and mainly stony. The vines are planted on a slope.

#### Vinification

Harvesting, all carried out by hand, began on the 7 September 2015 with the Syrah at optimum maturity, followed by the Grenache on the 15 September, the Carignan on the 20 September and finally the Mourvèdre on the 30. The crates are emptied into a de-stemmer just above the fermentation vats. Maceration lasts two weeks at a temperature of 25°C for the Syrah and the Carignan, and at 30°C for the Mourvèdre and the Grenache. The wine is then transferred into barrels to undergo its malolactic fermentation.

#### Ageing

Aged in barrels of 2 wines during 12 months. No filtration before bottling.