



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LES SACRÉS

### Rébus Rouge

A gorgeous ruby red colour. The nose is intense and deliciously seductive. Red fruit such as cherry and redcurrant stand out, then spicy notes dominate the very agreeable finish. Supple, well-balanced, with extremely fine tannins and good length, its individual touch and its notes of garrigue underline the fresh fruitiness of the palate. This is a vintage and a blend that perfectly matches our vision of what a red Languedoc should be: Mediterranean in character, bright, fruity, and lip-smackingly delicious.

#### FICHE TECHNIQUE

**Appellation**

Languedoc

**Millésime**

2020

**Cépages**

60% Grenache - 30% Syrah - 10% Mourvèdre

**Rendement**

50 HL / Ha

**Degré**

14.% alc. /vol

**Terroir**

In view of the huge variety of terroirs in the Languedoc, we seek out those that offer the best expressions of our chosen grape varieties. The Grenache is from the granite soils of the Roussillon, the Syrah from the Coteaux de Pézenas and the Mourvèdre from the red clay soils on the edge of the Larzac.

**Vinification**

Hand-picked. Destemmed without crushing. Fermentation at 28°C for three weeks. A light, daily, punching of the cap for subtle, elegant extractions. The wine undergoes malolactic fermentation after being racked twice to emphasize the purity of the fruit.

**Élevage**

Aged in concrete vats for 6 months.