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Calmel & Joseph 'Les Terroirs' and 'Villa Blanche' Wines

Laurent Calmel and Jerome Joseph run an innovative and contemporary wine operation specialising as negociants in the Languedoc-Roussillon region in central southern France. They own a domaine which produces wine, but the core of the business is working with their growers and vinifying and elevaging on site. They encourage organic viticulture and aim to make wines that are expressive of their provenance. The wines under 'Calmel & Joseph' are placed in different tiers, these being 'Les Languedoc', 'Les Terroirs', 'Les Crus', 'Les Cuvees Rares', and sparkling under 'Les Effervescents'. A most interesting range is the 'Villa Blanche' which highlights noble and 'ancient' grape varieties. Here, I review three wines each from the 'Les Terroirs' are modern in style. All offer extremely good value. www.calmel-joseph.com The wines are imported into New Zealand by Wine Direct www.winedirect.co.nz

Calmel & Joseph 'Les Terroirs' Cotes du Brian Vieux Carignan 2017 ****

Very dark, near impenetrable, purple-hued black-red colour. The nose is elegant in presentation with fine and firm, deep aromas of black-berried fruits entwined with a layering of dark herbs, with subtle mineral notes. This is youthful in expression, revealing some jam nuances with aeration. Medium-full bodied, the palate is well-packed with a firm core of concentrated black fruits along with a layer of dark herbs and minerals. The fruit sweetness and near unctuousness is enlivened by lacy acidity and the wine shows depth and presence, with fine-grained tannin extraction in support. The flavours intensify as the wine carries to a ling, vibrant finish. This is a vibrant and firmy concentrated Carignan with blackberry, herb and mineral flavours and fine structure. Match with herb-marinated grilled and roasted red meats over the next 6-7 years. 100% Carignan from vines planted in 1890 on clay-limestone soil, hand-picked, destemmed, but not crushed and fermented to 14.5% alc., the wine aged 12 months in vat. 18.0/20 May 2018 RRP \$17.99