



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## QUARTIER LIBRE

A brilliant, gleaming gold. Superb expression on the nose that offers a wide aromatic palette taking in white flowers, cardamom, white fleshed fruit, and hints of liquorice. Deliciously fresh and well-balanced in the mouth, it has a smooth fruitiness expressed in notes of candied orange and lemon, all underscored by the tautness of menthol and aniseed. A wine of resolutely Mediterranean character which is a delight as an aperitif or at table.

### FICHE TECHNIQUE

**Appellation**

IGP OC

**Millésime**

2020

**Cépages**

40% Grenache blanc

20% Clairette

20% Rolle

20% Roussanne

**Rendement**

50 HL / Ha

**Degré**

12,5 % alc. /vol

**Terroir**

Relatively protected from the Mistral and Tramontane winds by the distant Cevennes hills, the lie of this coastal terroir encourages the formation of sea breezes that temper the excessive heat of summer. The Clairette du Languedoc is grown on Villafranchian terraces of quartz and flint, or agglomerated limestone.

**Vinification**

Classic vinification with settling at 6°C for 24 hours followed by fermentation at 15°C for 10 days. The fine lees are set aside during the first racking after alcoholic fermentation. There is no malolactic fermentation in order to preserve maximum freshness.

**Élevage**

Matured on fine lees for 4 months.

### RÉCOMPENSES

**Jancis Robinson Oct 2022**

16/20



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## RÉCOMPENSES

**Elle A Table 2021**

Golden Medal

**Top 100 Sud de France 2021**

Top 100

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[www.carmel-joseph.com](http://www.carmel-joseph.com)

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