

MINERVOIS
Les Frères d'Armes

Very deep purple red, with sumptuous aromas of black fruit such as blackberry, counterbalanced by a lovely minerality. This vintage offers the same notes of crushed strawberry, blackcurrant and spices on the palate, which is powerful, smooth and delicate at the same time. A superb harmony. The dominant sensation is one of red fruit with a fresh, deliciously taut, liquorice finish. This is a new label for our organic Minervois whose different elements complement each other for a totally harmonious result.

FICHE TECHNIQUE

Appellation
Minervois

Millésime
2020

Cépages
60 % Syrah, 20 % Carignan, 20 % Grenache

Production
40 HL / Ha

Degré
13,5 % alc./vol

Terroir
Clay-limestone

Vinification
Hand-picked and sorted. Traditional vinification with light pumping over at the start of fermentation followed by a month in vat. Controlled fermentation at around 28°C.

Élevage
Matured for one year in vat on fine lees.

PALMARÈS

Challenge Millésime Bio 2023
Gold Medal

The Tasting Panel Magazine Sept/Oct 2022
91/100

www.calmel-joseph.com

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PALMARÈS

La Tulipe Rouge 2022
Best Wines of France

Harpers Wine Stars 2022
3*

Jancis Robinson Oct 2022
15/20

Challenge Millésime Bio 2021
Silver medal

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