

POMONE

Orange Wine

With its lovely pale orange colour with flashes of yellow, this wine is characterised by the freshness of its aromas, rarely found in this type of skin contact wine, with almond and quince followed up by more mineral, flinty notes. Not overly tannic in the mouth, but well balanced and elegant, with luscious quince, sorb-apples and pear, and berry fruit such as arbutus and sloes on the finish. Its overall harmony and balance mark this out as a gastronomic wine, destined to accompany food. The architecture of the blend promises superb evolution in bottle, with the complexification of aromas built on superb bitter and nutty, oxidative notes. We were completely won over by the result of this first vinification and this wine that we are certain holds many great things in store for us in the future.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2021

Cépages
40% Roussanne, 30% Marsanne, 30% Terret Gris

Degré
13,5 % alc. /vol

Terroir
Limestone clay.
The parcels sit at 150 metres altitude on the Cazelle plateau in the Minervois.

Vinification
The Roussanne and the Marsanne began their fermentation with entire grapes and stems before being racked in mid-fermentation, at which point the Terret gris was added in whole bunches to complete the fermentation process. The wine remained in this same vat for three months before a final racking.

Élevage
3 months in vat.

PALMARÈS

www.calmel-joseph.com

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Jancis Robinson Oct 2022
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PRESSE

Article by Tamlyn Currin in her review for JancisRobison.com - 10/2022

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