



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE PENCHANT

Pale yellow, with golden highlights glittering with green. The nose is subtle and delicate, revealing acacia flowers and white peach, mango and ripe lemon, and a touch of aniseed. In the mouth, the balance of the tannins, the maturity and the freshness of the attack are astounding. It is an exemplary wine that is vibrant with energy, with a very Mediterranean palette of aromas taking in dill, mint, and aniseed, then after airing in the glass the tension eases to reveal vine peach, apricot, elderflower, and a hint of liquorice. Due to its continental position, the Domaine's terroir gives us wine profiles of great elegance that promise magnificent evolution in the bottle.

FICHE TECHNIQUE



Appellation

IGP Pays d'Oc

Millésime

2021

Cépages

100% Roussanne

Degré

12.5 % alc./vol

Terroir

Sandy clay and sedimentary limestone hillsides.

Vinification

The grapes are picked early in the morning to make sure they remain cool until they reach the cellar. They are then destemmed and directly pressed for three hours. Static settling (48h at 5°C) then enables us to obtain a very clear must. Fermentation took place at 16°C, protected from the air, to preserve the maximum freshness and fruit of the aromas.

Élevage

100% in concrete vats for 12 months

RÉCOMPENSES

Collection Printemps/Été IGP Pays d'Oc 2023

Ambassador wines

Concours Bettane + Desseauve Prix Plaisir 2023



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Bronze Medal

Jancis Robinson 2022

17/20