

CÔTES DU ROUSSILLON VILLAGES

Le Petit Miracle

A gorgeous gleaming garnet red. Powerful but well balanced on the nose with black fruit such as blackcurrant but also yellow plum and a box of spices such as dill and coriander and richer notes of cinnamon and laurel. In the mouth the tannins are fine and melting, with an expression that is typical of our Roussillon ... blackcurrant, blackberry, cherry jam and fig, garrigue, spices, black pepper, liquorice and toasted notes. An incredible aromatic complexity that is a fine representation of the best this terroir has to offer. Always appreciated at table.

FICHE TECHNIQUE

Appellation
AOP Côtes du Roussillon Village

Millésime
2021

Cépages
Grenache 30%, Syrah 30%, Mourvèdre 20 %, Carignan 20%

Degré
14 % alc./vol

Terroir
60% sandstone, 40% clay-limestone

Vinification
Grapes are hand-picked, sorted and destemmed. Alcoholic fermentation takes place at 28°C. Gentle pumping over (10 minutes a day, for 20 days). Wetting of the cap every other day. One month in tank.

Élevage
Aged in concrete tank.

www.calmel-joseph.com

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