

CÔTES DU ROUSSILLON VILLAGES

Le Petit Miracle

Bright, clear ruby red hue. Immediately intense on the nose, with aromas of red fruits and bay leaves which give way to subtle notes of undergrowth and humus after aeration. The wine reveals bold tannins and great finesse on entry to the palate, with notes of aniseed and dill that give way to a fresh and slightly menthol finish. An elegant, silky and persistent wine.

FICHE TECHNIQUE

Appellation
AOP Côtes du Roussillon Villages

Millésime
2012

Cépages
Grenache 30%, Syrah 40% et Carignan 30% (old vines)

Production
30 HL / Ha

Degré
14% alc./vol

Terroir
30% Schist, 20% Sandstone, 50% Clay Limestone

Vinification
Sustainable viticulture. Grapes harvested by hand before being sorted and de-stemmed. Alcoholic fermentation takes place at 26°C. Gentle daily pumping over for a 10 day period. Vatting lasts 1 month. Malolactic fermentation under the marc.

Élevage
Ageing in concrete tanks

PALMARÈS

Jancis Robinson
Tasting 29 April 2014 : 17 / 20

Gilbert & Gaillard 2015
Gold Medal

PRESSE

The Morning Claret - Simon Woolf - 12/2014

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419