



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÉRÈS

A dainty pale pink wine with a deliciously fruity nose that offer floral notes, exotic fruit such as apricot and anise, but also white peach, and freshly picked mint. In the mouth it is round, vibrant and elegant, with spacy flavor of white pepper and curry. A delightful appellation rose with superb complexity and magnificent concentration for enjoying all year round.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2024

Cépages

40% Mourvèdre; 30% Cinsault; 30% Grenache noir

Degré

12.5 alc./vol

Terroir

Limestone clay

Vinification

The grapes are picked according to the final balance desired. The Cinsault and the Mourvèdre are picked according to their vivacity, whilst the Grenache is allowed to reach maximum ripeness for greater fruit and smoothness. All the movements of must take place under blanket gas.

Total destemming is followed by skin maceration at 8°C for two hours then static settling for 48 hours. Fine Grenache lees are added at racking before alcoholic fermentation to add structure and complexity to the palate. Alcoholic fermentation is at a controlled temperature of 16°C. There is no malolactic fermentation.

Élevage

3 months in a stainless steel vats.

RÉCOMPENSES

Elle à Table

Gold medal