



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## EPICURIUS

A deep garnet red wine with generous aromas of violet and rose evolving to more subtle notes of mint and humus. This olfactory explosion is a result of the unusual blend of Petit Verdot and Malbec. In the mouth it is smooth, supple, and creamy, with powerful, mouthcoating tannins, with blueberry, and red berry fruit joined by the vivacity of fresh mint, cardamom and ginger on the finish. Epicurius is a delight that will surprise the curious of palate.

### TECHNICAL SHEET

**Appellation**

IGP Pays d'Oc

**Vintage**

2024

**Varieties**

60 % Petit Verdot, 40 % Malbec

**Alcohol**

13.5 % alc. /vol

**Terroir**

Limestone clay

**Vinification**

Traditional vinification with total destemming and no crushing. Light pumping over for 10 minutes a day with fermentation temperature kept at 25°C for the Petit Verdot and 28 °C for the Malbec. Total vatting time of 3 weeks for the Petit Verdot and the Malbec. Malolactic fermentation carried out on clarified wine to conserve the maximum fruit.

**Ageing**

Concrete vats: 60% of the volume

Barrels: 40% of the volume

Duration: 4 months