



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LES SACRÉS

### Blanc

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A bright, gleaming wine with pale green reflections. The nose is sumptuous, full of white peach, honeysuckle, garrigue and spices, in pure Mediterranean style. In the mouth it is fresh and supremely smooth, with the silky fruit complementing the remarkable tension of this wine with its notes of mango, lemon, and melon, followed by mint and finishing on flinty notes. White wines are under-represented in this region better known for its reds, but here we have a beautiful example of what the region can produce in this wine full of charm that punches well above its weight.

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### TECHNICAL SHEET

**Appellation**

AOP Languedoc

**Vintage**

2024

**Varieties**

White Grenache 40%, Roussanne 20 %, Viognier 20 %, Rolle 20 %

**Alcohol**

13,5 % alc./vol

**Terroir**

Limestone clay

**Vinification**

Total destemming, no crushing before pressing. Pressed for 4 hours for optimum extraction. Natural sedimentation at 6 °C for 24 hours. Thermo-regulated fermentation at 16°C for 15 days. No malolactic fermentation.

**Ageing**

Concrete vats: 100 %

Duratio : 3 months

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