



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÔTES DU ROUSSILLON Le Petit Miracle

A brilliant ruby red wine with a superbly fruity nose of pomegranate, cherry and blackcurrant followed, after airing, by fresh spicy notes of dill and coriander that add complexity and freshness. In the mouth the tannins are smooth, fresh and well-integrated, underpinning the aromatic palette of cherry and blackcurrant evolving to soft spices such as cinnamon and cumin, with fresh mint on the finish. A highly expressive and balanced wine that is a faithful representation of the sun-drenched terroirs of the Roussillon.

TECHNICAL SHEET



Appellation

AOP Côtes du Roussillon

Vintage

2024

Varieties

Grenache 35%, Syrah 35%, Mourvèdre 30 %

Alcohol

14 % alc./vol

Terroir

Sandstone and limestone clay

Vinification

Grapes are hand-picked, sorted and destemmed. Alcoholic fermentation takes place at 28°C. Gentle pumping over for 15 minutes a day daily at the beginning of fermentation. Wetting of the cap every other day. Total of one month in tank.

Ageing

Concrete tank : 100% of volume
Duration: 6 months