

en Languedoc-Roussillon



CÔTES DU ROUSSILLON VILLAGES 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.

FICHE TECHNIQUE



Appellation AOP Côtes du Roussillon Village

Millésime

2024

Cépages Grenache 35%, Syrah 35%, Mourvèdre 30 %

Degré 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 for15 minutes a day daily at the beginning of fermentation. Wetting of the cap every other day. Total of one month in tank.

Élevage

Concrete tank : 100% of volume Duration: 6 months

- 1 -

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