



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA MARQUISE

This wine has an attractive, brilliant yellow colour. The nose is expressive, revealing aromas of cumin and white pepper, enhanced by gourmet notes of curry and toast. The attack is round, with a lovely fresh finish. The tasting opens with flavours of apricot and pineapple, evolving into sweet notes of vanilla and coconut, then a spicy touch of curry that prolongs the sensation into a bewitching finish. This wine stands out for its balance and personality.

FICHE TECHNIQUE



Appellation

IGP Aude VAL DE DAGNE

Millésime

2023

Cépages

Roussanne 70 %

Grenache gris 30 %

Degré

13 % alc./vol

Terroir

The Val de Dagne lies at the foot of the Alaric mountain, in the northern Corbières. Sandy-loam-limestone slopes

Vinification

The grapes are destemmed, not crushed and pressed without prior maceration. The must is settled by natural sedimentation after 24 hours. Fermentation is thermoregulated at 16° - 17° for a fortnight. When the alcoholic fermentation is complete, the wine, together with its fine lees, is racked into our 228-litre barrels.

Élevage

Barriques de un vin de 228 litres : 100 % du volume

Durée : 12mois

RÉCOMPENSES

Decanter

87/100