

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

PALMARÈS

Tamlyn Currin
17+/20

Decanter
87/100

www.calmel-joseph.com

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