

LA REINE CARIGNAN(NE)

I am Queen. Such is the destiny of a White Carignan from the finest terroirs of the Roussillon. A beautiful delicate gold colour, with a very seductive first nose of preserved citrus, Mirabel plum and honeysuckle. After a few swirls in the glass come notes of summer savory and basil, but also more mineral, flinty notes in an extraordinary freshness that is the signature of its altitude terroir. Almonds, nutmeg and dried apricots mingle together in the mouth, followed by a light touch of old rose leading to a mineral finish. This rare grape will grace the very best of tables and has shown itself to be one of our finest ambassadors.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2024

Cépages
100% Carignan blanc

Degré
12,5 % alc. /vol

Terroir
Limestone clay

Vinification
The entire winemaking process is carried out without any addition of sulphites. The grapes are picked by hand, pressed fresh with the stems for a maximum of two hours to avoid extracting colour from the skins. Once pressed, the juice is static settled for 48 hours. Alcoholic fermentation starts spontaneously and last 15 days at 18°C. Malolactic fermentation takes place naturally in the days that follow. The wine is then kept on fine lees until bottling to avoid any oxidation.

Élevage
Concrete tank : 100% of volume
Duration : 3 months

PALMARÈS

Decanter
91/100

www.calmel-joseph.com

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