



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE PENCHANT

A gleaming wine with brilliant green gleams. The delicate and expressive nose abounds in white flowers, broom, white peach and pineapple, with a lift of white pepper. It is fresh and well balanced in the mouth, with fresh mint, aniseed and citrus notes mingling with a light touch of brioche on the finish. A fresh, elegant, aromatic white wine, perfect for summer, with a very elegant and subtle profile which promises magnificent evolution in bottle.

FICHE TECHNIQUE



Appellation

IGP Pays d'oc

Millésime

2024

Cépages

Roussanne 100%

Degré

12.5 alc./vol

Terroir

Sandy clay and limestone. The soils contain 20% sand, providing good aeration and drainage. The vineyard is situated at an altitude of 250 m, allowing for a wide temperature range between day and night.

Vinification

The grapes are destemmed, followed by a three-hour skin maceration, then pressed. Static settling is then carried out to separate the clear from the earthy must, which is then discarded. Alcoholic fermentation took place at 15°C for 20 days, protected from the air to preserve the freshness and fruity notes detected in the grapes.

The wine is then racked to remove the coarse lees from the fermentation and left on the fine lees for three months.

Élevage

Concrete tank : 100% of volume

Duration : 3 months

RÉCOMPENSES

Decanter

90/100



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