



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÉRÈS

Beautiful pale pink color. The nose seduces with floral notes of rose and elderflower, an enticing aroma of fresh fruits such as white peach, apricot, and a hint of anise. Spicy aromas of curry and white pepper appear on the attack. On the palate, the wine is round, lively, and very elegant.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2025

Cépages

40% Mourvèdre, 30% Cinsault, 30% Grenache noir

Degré

12.5 alc. /vol

Terroir

Clay-limestone

Vinification

The grapes are harvested according to a pre-established final balance. Cinsault and Mourvèdre bring liveliness, while Grenache, harvested a little later, adds fruity, rich notes. All must movements are carried out under inert gas. Total destemming followed by 2 hours of skin maceration at 8°C. Static settling for 48 hours. Fine Grenache lees are added during racking before alcoholic fermentation to add complexity to the structure on the palate. Alcoholic fermentation is thermo-regulated at 16°C. No malolactic fermentation.

Élevage

3 months on fine lees, stirred, in stainless steel tanks.
