



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LES SACRÉS

### Rouge

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#### TECHNICAL SHEET

**Appellation**

AOP Languedoc

**Vintage**

2024

**Varieties**

Grenache 40%, Syrah 30%, Mourvèdre 30%

**Alcohol**

13.5 % alc. /vol

**Terroir**

Our Grenache Noir grapes come from the splendid granite and schist soils of north-western Roussillon. The Syrah grapes are grown on clay-limestone soils in Minervois, and our fresh Mourvèdre grapes are harvested from red clay soils near Lake Salagou.

**Vinification**

Each grape variety is vinified separately. Vinification is traditional, with total destemming and partial crushing (50%) for Syrah and Mourvèdre, while Grenache is not crushed. Once alcoholic fermentation has begun after yeast addition, the three grape varieties are lightly pumped over for 15 minutes each day until a density of 1020 is reached. They are then sprayed with water for 2 minutes each day until devatting. Malolactic fermentation takes place on wine racked off one week after devatting.

**Ageing**

Concrete tank: 100% of volume  
Duration: 6 months

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