

LES SACRÉS
Rouge

FICHE TECHNIQUE

Appellation
AOP Languedoc

Millésime
2024

Cépages
Grenache 40%, Syrah 30%, Mourvèdre 30%

Degré
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.

Élevage
Concrete tank: 100% of volume
Duration: 6 months

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419