



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LES SACRÉS

### Blanc

A yellow colour with attractive green highlights. On the nose, charming aromas of hawthorn blossom and aniseed are followed by notes of pineapple and apricot, ending with mineral and stony notes. On the palate, there are notes of vine peach and green apple, followed by notes of almond and flint. The tannins are fresh, taut and well integrated.

### TECHNICAL SHEET

**Appellation**

AOP Languedoc blanc

**Vintage**

2025

**Varieties**

Grenache blanc 40%, Roussanne 20%, Viognier 20%, Rolle 20%

**Alcohol**

13,5% alc./vol

**Terroir**

Clayey limestone

**Vinification**

Total destemming, no crushing before pressing. Pressing time of 4 hours to extract a little more material. Natural sedimentation at 6°C for 24 hours. Temperature-controlled alcoholic fermentation at 16°C for 15 days. No malolactic fermentation.

**Ageing**

Concrete tank: 100% of volume

Duration: 3 months