



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA MARQUISE

This wine has a lovely yellow colour with bright green highlights. The nose is expressive, revealing aromas of white flowers, aniseed, fresh almond, white pepper and flint. On the palate, the balance is remarkable. The attack is round, with a lovely freshness on the finish. The tasting opens with flavours of fennel and fresh grass, followed by wildflowers. Notes of vanilla and toast emerge on the finish.

TECHNICAL SHEET



Appellation

IGP Aude Val de Dagne

Vintage

2024

Varieties

Roussanne 70 %

Grenache gris 30 %

Alcohol

13 % alc./vol

Terroir

The Val de Dagne is situated at the foot of Mount Alaric, in the northern Corbières. The slopes consist of clay, sand, silt and limestone.

Vinification

The grapes are destemmed, uncrushed and pressed without prior maceration. The must is clarified by natural sedimentation after 24 hours at 8 degrees Celsius. Fermentation is temperature-controlled at 16–17 degrees for around a fortnight. Once alcoholic fermentation is complete, the wine, along with its fine lees, is racked into our 228-litre barrels.

Ageing

- 228-litre wine barrels: 50% of the volume
- Stoneware jars: 25% of the volume
- Stainless steel vats: 25% of the volume
- Duration: 12 months