



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## EPICURIUS

A clear, brilliant garnet-red colour. On the nose, aromas of plum, blackcurrant, cherry and violet, followed by notes of mint and liquorice, with a finish that lingers on exotic fruits. On the palate, there are flavours of blueberry and strawberry, followed by notes of cocoa and dark chocolate. The tannins are round, supple and velvety.

### TECHNICAL SHEET

**Appellation**

IGP Pays d'Oc

**Vintage**

2025

**Varieties**

60 % Petit Verdot, 40 % Malbec

**Alcohol**

13% alc. /vol

**Terroir**

Clay-limestone. The climate is Mediterranean with continental influences typical of the Limoux region for our Malbec, and more Mediterranean, closer to the coast, for the Petit Verdot.

**Vinification**

Traditional vinification, with full destemming and no crushing. Short pump-overs lasting 10 minutes are carried out daily, with the fermentation temperature set at 25°C for the Petit Verdot and 28°C for the Malbec. The total vatting period is 3 weeks for both Petit Verdot and Malbec. Malolactic fermentation is carried out on settled wine in order to preserve as much fruit as possible.

**Ageing**

Concrete vats: 80% of the volume

Barrels: 20% of the volume

Duration: 4 months