



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE PENCHANT

The wine has a pale yellow colour with green highlights; it is bright and delicate, promising great freshness. The nose opens with subtle aromas of honeysuckle and gorse flowers, evoking a delicate floral touch. Then, fruity notes of apricot and white peach unfold, offering a lovely summery sweetness. In the background, hints of cut dry grass add depth and a slightly vegetal quality that gives character to this bouquet. The attack on the palate is lively, with lovely freshness. The tannins are fresh, round and perfectly balanced, providing a silky structure without being heavy. The palate continues with flavours of pear and apricot, accompanied by a touch of fresh almond, adding a delightful richness. The elegant finish ends on delicate notes of green tea, bringing a welcome lightness and finesse. A harmonious wine, both fruity and floral, which charms with its freshness and balance.

TECHNICAL SHEET



Appellation

IGP Pays d'Oc

Vintage

2025

Varieties

100% Roussanne

Alcohol

13% alc./vol

Terroir

Sandy-clay loam with limestone. The soils contain 20% sand, ensuring good aeration and drainage. The vineyard is situated at an altitude of 250 metres, resulting in a significant temperature variation between day and night.

Vinification

The grapes are destemmed, followed by a four-hour skin contact, then pressed. Static settling is then carried out for 24 hours to separate the clear wine from the earthy lees. Alcoholic fermentation takes place at around 16°C for 15 days, in the absence of air to preserve the freshness and fruity notes. Once alcoholic fermentation is complete, the wine is racked to remove the coarse fermentation lees and is left on the fine lees for three months.

Ageing

Concrete tank: 100% of the volume



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Duration: 3 months



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