

CORBIÈRES
L'Aventure

The work undertaken during our first year at the domain is now beginning to bear fruit. The 2016 vintage was very hot, and very healthy. Our approach to working the soil is based on encouraging the natural expression of the terroir through the grape varieties and the environment. This wine offers a beautiful gleaming purple-red hue. The nose, in a register of red fruit, is refined and elegant with touches of spice. Its remarkable balance in the mouth, in spite of the extremely hot vintage, is at first surprising. Fine notes of menthol and aniseed accompany an agreeable texture, soft tannins, and spices such as white pepper, rosemary and juniper. A clean, forthright wine in which the smoothness of our Grenache is apparent. Enjoyable now, it will continue to mellow and evolve over time.

FICHE TECHNIQUE

Appellation
Corbières

Millésime
2016

Cépages
Grenache Noir 60% - Syrah 40%

Production
30 HL / Ha

Degré
14% alc./vol

Terroir
Clay-limestone hillsides

Vinification
As the whole harvest was matured together and of similar quality, all the grapes were assembled in two vats (due to the harvest time). Vinified at 25 ° C, slight pump-ups were carried out each day of the first week. Then, light moorings of the hat were carried out throughout the vatting for a duration of three weeks. Once extracted, the wine carried out its malolactic fermentation without difficulty.

Élevage
Concrete tank during 6 months

PALMARÈS

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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



PALMARÈS

Jancis Robinson 30/09/2017
16.5 / 20 Sweet confectionery nose, like melted cherry jujubes.

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