



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CORBIÈRES L'Aventure

Our second vintage on the estate is extremely encouraging. A wet winter followed by a hot, dry summer gave us grapes that were plump, luscious and well balanced. The nose is complex, spicy and fruity in a register of red fruit with discreet touches of menthol. This is pure pleasure in the mouth, with perfectly integrated tannins, Syrah that fills the middle palate and Grenache that adds polish to the ensemble with a delicately fruity touch. A blend of a high-altitude parcel with another cool climate altitude terroir to give an out of the ordinary Corbières, far from the stereotypes of this appellation. Great for drinking now, but will continue to mellow over time.

TECHNICAL SHEET

Appellation

Corbières

Vintage

2017

Varieties

Grenache Noir 60% - Syrah 40%

Production

25 HL / Ha

Alcohol

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

Ageing

Concrete tank during 6 months

RECOGNITION AND AWARDS

bettane+desseauve 2020

14,5/20

Sam Kim 2019

93/100



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Decanter WWA 2018

Bronze

IWC 2018

Bronze

Jancis Robinson 08/03/2018

16.5 / 20 Fabulously fresh, packed to the brim ...