



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



QUARTIER LIBRE

Extraordinary brilliance in this spun gold wine. The nose is markedly mineral, a little flinty with aromas of grapefruit, white blossom and a hint of musk. Fennel, aniseed and a delightful touch of sweet almond reveal its Mediterranean origins. In the mouth it is powerful, round, with gentle tannins, and notes of citrus, pineapple, mango and lemon that are underlined by spices. This wine's immense complexity means that we can enjoy its splendidly typical qualities whilst young, but is also a promise of a great future.

FICHE TECHNIQUE

Appellation

Clairette du Languedoc

Millésime

2018

Cépages

100% Clairette

Rendement

40 HL / Ha

Degré

13% alc./vol

Terroir

Relatively protected from the Mistral and Tramontane winds by the distant Cevennes hills, the lie of this coastal terroir encourages the formation of sea breezes that temper the excessive heat of summer. The Clairette du Languedoc is grown on Villafranchian terraces of quartz and flint, or agglomerated limestone.

Vinification

Classic vinification with settling at 6°C for 24 hours followed by fermentation at 15°C for 10 days. The fine lees are set aside during the first racking after alcoholic fermentation. There is no malolactic fermentation in order to preserve maximum freshness.

Élevage

Matured on fine lees for 4 months.

RÉCOMPENSES

IWC 2019

89/100

Sam Kim 2020

93/100



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RÉCOMPENSES

Guide Hachette 2020

1*

Terre et Vins

Gold Medal

Jancis Robinson

16/20

Andréas Larsson

86/100 ... Very youthful and primary nose, fresh grapes, fresh herbs and green apple...

International Wine Challenge 2019

Bronze Medal

Competition Terre de Vins 2019

Gold Medal