



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÉRÈS

A delicately pale pink colour, with reflections like Ceres rose petals. The nose is deliciously fruity with floral notes and exotic fruit such as mango and pink grapefruit. Supremely smooth and well-balanced in the mouth, with white-fleshed fruit and a wonderfully fresh finish in a swathe of menthol and aniseed. A magnificent Appellation rosé with superb complexity and concentration, perfect for enjoying all year round.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2019

Cépages

40% Mourvèdre

30% Cinsault

30% Grenache noir

Degré

12.5% alc./vol

Terroir

Limestone clay. The warm, sunny climate with low rainfall is typically Mediterranean. Winters are mild, the summers hot, and regular dry periods allow the grapes to ripen perfectly.

Vinification

The harvest dates are chosen in order to obtain perfect balance. The Cinsault and the Mourvèdre grapes are picked according to their vivacity, whilst the Grenache is harvested at optimum ripeness. Total destemming is followed by maceration at 15°C for two hours then temperature - controlled fermentation at 16°C. Fine lees are added at the moment of racking before alcoholic fermentation to add structure and complexity to the palate. There is no malolactic fermentation.
