



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



QUARTIER LIBRE

A brilliant, gleaming gold. Superb expression on the nose that offers a wide aromatic palette taking in white flowers, cardamom, white fleshed fruit, and hints of liquorice. Deliciously fresh and well-balanced in the mouth, it has a smooth fruitiness expressed in notes of candied orange and lemon, all underscored by the tautness of menthol and aniseed. A wine of resolutely Mediterranean character which is a delight as an aperitif or at table.

FICHE TECHNIQUE

Appellation

IGP OC

Millésime

2020

Cépages

40% Grenache blanc

20% Clairette

20% Rolle

20% Roussanne

Rendement

50 HL / Ha

Degré

12,5 % 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

Elle A Table 2021

Golden Medal



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Top 100 Sud de France 2021
Top 100

