



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PÉZENAS

Entre Amis

Deep intense garnet red in colour. A powerful nose packed with fruit such as fresh fig, crushed strawberry and blackberry, followed by notes of truffle, humous and also spices such as white pepper. Superbly balanced in the mouth, which opens incisively, with nicely chiselled tannins. We find the same fruity, spicy notes, accompanied by a light and agreeable sensation of salinity. We have, for a number of years, wanted to produce a wine from this terroir, and here it is at last, in the form of our new cuvee "Entre Amis".

FICHE TECHNIQUE

Appellation

AOP Languedoc PEZENAS

Millésime

2019

Cépages

Syrah 40 % , Mourvèdre 40 % , Grenache 20 %

Rendement

30 HL / Ha

Degré

15 % alc./vol

Terroir

Clay-limestone

Vinification

Traditional vinification in concrete vats. The cap is punched at the beginning of the fermentation process and the marc is then soaked on a daily basis towards the end of the vatting period. The vatting period lasts 25 days.

Élevage

12 months in vats for 80% of the wine and 20% in barrels.

RÉCOMPENSES

La Tulipe Rouge 2022

Best Wines of France

America Awards 2022

Silver Medal

The Wine Merchant Top 100 2022

Highly Commended



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RÉCOMPENSES

Concours Terre de vins 2022

Gold Medal

Prix Plaisir Bettane+Desseauve 2022

Bronze Medal

Terre de Vins Janvier-Février 2022

16.5/20

Decanter 2022

Silver Medal

The Tasting Panel Magazine June/July 2022

95/100