



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PEZENAS Entre Amis

A deep inky, red violet colour. The nose is highly expressive and well balanced with fruity notes such as blackcurrant, raspberry, wild strawberry and plum, but also agreeable floral notes of violet and humous on the finish. Full bodied and incisive in the mouth, with supple, velvety tannins. Ripe fruit such as blackberry, blackcurrant, preserved cherry, and fig appear on the first palate followed by a superb sensation of salinity, with spicy notes of white pepper and lightly herbaceous notes of laurel leaf to complete the aromatic palette. This second vintage from a terroir that we have particularly sought out totally lives up to our expectations and promises excellent potential for evolution in the bottle.

FICHE TECHNIQUE

Appellation

AOP LANGUEDOC PEZENAS

Millésime

2020

Cépages

Syrah 40 % , Mourvèdre 40 % , Grenache 20 %

Rendement

30 HL / Ha

Degré

14,5 % alc./vol

Terroir

Clay-limestone

Vinification

The 2020 vintage in Pézenas was quite wet in the spring with a cool summer. Vinification is traditional, with total destemming and partial (50%) crushing. After the onset of fermentation, we carried out light pumping over for 15 minutes daily until the density reached 1020. This was followed by moistening of the cap for 2 minutes every day until the vat was run off. Malolactic fermentation took place after racking the week after running off.

Élevage

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

RÉCOMPENSES

Jancis Robinson 2022

16.5/20