



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



COLLIOURE LES ELMES

Brilliant ruby red. Highly polished, intensely ripe, fruity nose of cherry, tobacco leaf and laurel that develops grilled notes, dark chocolate, and forest floor as it evolves. Very supple attack in the mouth with superbly elegant, fine-grained tannins. The palate has more structure than the 2018 vintage, but remains beautifully fresh and taut, with notes of wild aniseed, golden tobacco and truffle that linger on the finish. A truly great Grenache of distinctly Mediterranean style that will delight all who love this grape and this exceptional terroir.

FICHE TECHNIQUE

Appellation

AOP Collioure

Millésime

2019

Cépages

Grenache 80%, Mourvèdre 10 %, Syrah 10 %

Rendement

25 HL / Ha

Degré

15.5 % alc./vol

Terroir

Brown shale soils.

Vinification

The grapes are handpicked and then sorted and destemmed. Alcoholic fermentation at 28°C. Light pumping over for 10 minutes once a day for 15 days. One month in vat. Malolactic fermentation under the cap.

Élevage

Aged in oak barrel of one white wine during 6 months

RÉCOMPENSES

James Suckling 2023

92/100

Guiche Hachette des vins 2023

1*

Grenache du Monde 2022

Gold Medal



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RÉCOMPENSES

Blind Tasting Shanghai 2021
15.5/20