



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA MARQUISE

A brilliant, luminous, yellow gold wine with green reflections. 2021, with its replenishing winter rains, very cold spring, and dry summer gave us high quality wines at the Domaine. Late pruning pushed back the ripening date of the Roussanne, resulting in aromas of broom flower, gingerbread, and fresh almond, accompanied by curry, aniseed, and white pepper. A period in barrel added complexity and elegance. The Grenache Gris leads with notes of preserved citrus, whilst also expressing a lovely minerality characteristic of this altitude terroir. Green apple, rose, lychee and white peach dominate the first palate, followed by touches of mint and nutty notes. A stunning white, of typically continental character, that is both distinguished and generous. Its superb evolution in bottle places it amongst the greatest white wines of the Languedoc.

FICHE TECHNIQUE



Appellation

IGP Val de Dagne

Millésime

2021

Cépages

Roussanne 70 %, Grenache gris 30 %

Degré

12.5 % alc./vol

Terroir

The Val de Dagne sits at the foot of the Alaric Mountain in the northern Corbières hills. The slopes are of sandy clay with sedimentary chalk.

Vinification

The grapes for this wine come from our Roussanne and Grenache Gris vines. They were picked by hand by the whole Carmel & Joseph team, and for this micro-cuvée we choose only the best bunches on vines growing on the "tips" (the end of short rows) of our vineyard. They are then destemmed without crushing and pressed without prior maceration. The must is settled by a process of natural sedimentation after 24 hours. Fermentation is thermoregulated at 16-17°C for around 15 days, after which the wine, together with its fine lees, is transferred into 228 litre barrels.

Élevage

100% aged in 228 litre barrels one wine old for 12 months



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RÉCOMPENSES

Jancis Robinson feb 2024
17/20

Decanter WWA 2023
Bronze Medal