



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



POMONE Orange Wine

This wine is a really gorgeous bright orange gold with fresh, delicate aromas of the fruit of the strawberry tree, quince and bitter orange followed by exotic fruit, papaya, pear and mandarin with touches of minerality on the finish. In the mouth it is zesty, smooth and not overly tannic. It opens with mineral notes and then the fruit takes over, quince, preserved citrus, a hint of plum finishing in a medley of spices – paprika, saffron, coriander – and superb, lightly bitter notes. This second vintage is clearly even more of a gastronomic wine whose potential for amazing food pairings will delight sommeliers. It also promises magnificent evolution in bottle that will complexify the wine with oxidative notes. We are totally won over by this type of vinification which undoubtedly has some fabulous surprises in store for us in the future.

FICHE TECHNIQUE



Appellation

Vin de France

Millésime

2022

Cépages

Roussanne : 40 %, Marsanne : 30 %, Terret gris : 30 %

Degré

13 % alc./vol

Terroir

Limestone clay.

Vinification

The Roussanne and the Marsanne grapes were destemmed and vinified together in the same vat. Fermentation followed by maceration lasted around a month. The Terret gris, a later ripening grape, was fermented in whole bunches (with the stems), also for one month before all were blended, cold settled naturally, and finally bottled. It should be noted that no sulphites were added at any stage, from the vineyard to bottling.

Élevage

No ageing



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RÉCOMPENSES

Concours Bettane + Desseauve Prix Plaisir 2023
Bronze Medal

The Tasting Panel Magazine
91/100

Le Showroom Bonjour ProWein 2023
TOP 100

Christy Canterbury MW Sélection 2023

Challenge Millésime Bio 2023
Gold medal