



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÉRÈS

A pretty salmon pink colour with silvery grey gleams. The nose is fragrant with floral notes of roses and acacia blossom, and exotic fruit such as mango and grapefruit, finishing with aniseed and mint. It's a bright, fresh, generous wine clearly made for gastronomy, smooth and well-balanced, mingling orchard fruit with strawberry, pomegranate, blackcurrant, and apricot, with aniseed and a touch of liquorice appearing on the finish. A stunning appellation rosé with superb complexity and magnificent concentration which allows it to be enjoyed not only in summer but all year long. Not to be missed.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2022

Cépages

40% Mourvèdre; 30% Cinsault; 30% Grenache noir

Degré

12.5 alc./vol

Terroir

Limestone clay.

Vinification

The harvest dates are chosen in order to obtain perfect balance. The Cinsault and the Mourvèdre grapes are picked according to their vivacity, whilst the Grenache is harvested at optimum ripeness. Total destemming is followed by maceration at 15°C for two hours then temperature - controlled fermentation at 16°C. Fine lees are added at the moment of racking before alcoholic fermentation to add structure and complexity to the palate. There is no malolactic fermentation.

Élevage

3 months in a stainless steel vats.

RÉCOMPENSES

Guiche Hachette des vins 2024

1*

The Tasting Panel Magazine

90/100

PRESSE



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A rich, dense wine, full of flavour... - 08/2023