



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CLAIRETTE DU LANGUEDOC L'Astre Divin

A brilliant straw yellow. The Clairette grape has a very particular expression on the nose, with marked citrus notes such as bergamot, lemon, lime, and bitter orange, but also orchard fruit such as pear and peach, with toasted bread, vanilla and orange blossom. The first palate is beautifully elegant with pear, pineapple and spices such as white pepper and a touch of curry, finishing on toasted notes, fresh cream and gingerbread. The tannins are powerful, but smooth, polished, and very pure. Clairette is an appellation that is flourishing and producing great white wines with enormous ageing potential.

FICHE TECHNIQUE

Appellation

AOP Clairette du Languedoc

Millésime

2022

Cépages

Clairette blanche 100%

Degré

13% alc. /vol

Terroir

Schist and limestone clay.

Vinification

The grapes are hand-picked, destemmed, and crushed, followed by skin maceration for two hours before being pressed. Static settling for 24 hours to leave a few very fine lies. Fermentation is regulated at 16°C for 15 days. The lies are stirred into suspension over a period of one month. No malolactic fermentation.

Élevage

- 80% in concrete vats
- 20% in barrel
- for 6 months

RÉCOMPENSES

Magazine Terre de Vins March 2024

91/100

Jancis Robinson feb 2024

16,5/20

James Suckling 2023

90/100



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



Concours des vins Terre de Vins
Silver Medal