



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



QUARTIER LIBRE

A very pale yellow with greenish gleams. The nose is very aromatic with extremely good balance, with green apple, pear, cardamom, elderberry flower and white blossom, finishing on notes of white pepper and coriander. Smooth, fresh and supple in the mouth without excess exuberance but superb breadth. It has notes of acacia flowers, exotic fruit such as pineapple, grapefruit, and kiwi, pulled together on the finish by a magnificent tension all in menthol and aniseed. A wine that is a true child of the south – to enjoy as an aperitif, or at table.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2022

Cépages

40% Grenache blanc; 20% Clairette blanche; 20% Rolle; 20% Roussanne

Degré

13 % alc./vol

Terroir

Villafranchian terraces of quartz and flint or agglomerated limestone.

Vinification

Total destemming, direct pressing with maceration for two hours. The different grape varieties are all picked at different dates to be sure of their perfect ripeness, and vinified in thermo-regulated vats at 16°C. No malolactic fermentation.

Élevage

- 100 % matured on fine lees in concrete vats
- for 6 months

RÉCOMPENSES

Concours Terre de vins

Gold Medal + Cuvée coup de Cœur