



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LES SACRÉS

Rouge

A beautiful red purple colour. The nose is full and persistent, opening with abundant red fruit aromas of cherry and redcurrant, followed by quince jelly and pomegranate, and finishing on spicy black pepper, nutmeg and the minerality of schist. Pleasingly velvety and smooth in the mouth, with good balance, fine tannins, and a lovely fresh finish. A distinctly Mediterranean wine packed with notes of garrigue, cherry, raspberry and wild strawberry, but also laurel and cinnamon. It is a blend that corresponds perfectly to our vision of a Languedoc red, stylish, delicious, and easy to drink, full of fruit and sunshine.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2021

Cépages

- Grenache 40 %
- Syrah 40 %
- Mourvèdre 20 %

Degré

14 % alc. /vol

Terroir

Our Grenache comes from the splendid granite and schist soils in the northwest of the Roussillon. The Syrah is planted in limestone clay soils in the Minervois, and our superbly fresh Mourvèdre grows on parcels of red clay close to the Salagou lake.

Vinification

Traditional vinification with total destemming and 50% partial crushing. Once alcoholic fermentation has kicked off, daily light pumping over is carried out until a density of 1020 is obtained. This is followed by a two minute daily cap moistening until the wine is run off. Malolactic fermentation takes place on racked wine one week after running off. A simple and natural approach to winemaking.

Élevage

In concrete tanks for 6 months

RÉCOMPENSES

DECANTER WWA 2023

Bronze Medal - 86 points