



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



POMONE Orange Wine

A gleaming pale amber orange wine with the natural freshness of persimmon, pumpkin, and fresh almond on the nose evolving to more mature notes of quince, apple, pear, and orange zest. In the mouth the tannins are well balanced and elegant with juicy fruit such as rowanberry and poached pear, a flinty minerality, curry, chopped coriander and, to complete the aromatic palette, arbutus fruit, damson, and lightly iodized notes. Its superb balance lends itself perfectly to gastronomy, even if it is also excellent served as an aperitif. The blend promises magnificent evolution in bottle, gaining in complexity with exquisite bitter and oxidative notes. We are totally won over by this fourth colour which offers the perspective of extremely original organoleptic experiences.

FICHE TECHNIQUE



Appellation

Vin de France

Millésime

2023

Cépages

Roussanne : 40 %, Marsanne : 40 %, Terret gris : 20 %

Degré

13.5 % alc. /vol

Terroir

Limestone clay.

Vinification

The Roussanne and the Marsanne were vatted together after destemming and fermented naturally with wild yeasts. Fermentation lasted 15 days. The Terret Gris, which was picked later in whole bunches, underwent fermentation separately over a period of one month. These were then blended and cold settled naturally before being bottled. No sulphites were added at any time, from the vineyard up to the moment of bottling.

Élevage

No ageing

RÉCOMPENSES



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Jancis Robinson feb 2024

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PRESSE

Sunday Express magazine - 05/2024

Volkskrant magazine - 04/2024