



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LA REINE CARIGNAN(NE)

Today, I am Queen. Before, I was a free spirit. Such is the destiny of a White Carignan from the finest terroirs of the Roussillon.

A beautiful delicate gold colour, with a seductively floral nose that opens with expressive notes of lilac, elderflower, and cherry blossom before developing, after a few swirls in the glass, richer notes of vanilla, but also mineral, flinty notes. An extraordinary freshness that is the signature of its altitude terroir. The palate offers almonds, walnuts and candied fruit, raisins, wild blueberries, and a spicy finish of cinnamon, cumin, and saffron with lightly bitter notes and a touch of salinity. This "forgotten" grape can hold its own on the very best tables and has shown itself to be one of our finest ambassadors.

### FICHE TECHNIQUE

#### Appellation

Vin de France

#### Millésime

2023

#### Cépages

100% Carignan blanc

#### Degré

12% alc./vol

#### Terroir

Gneiss and granite mountain arenas.

#### Vinification

The entire winemaking process is carried out without any addition of sulphites. The grapes are picked by hand, sorted in the parcel which is a field blend of the different Carignans – black, grey and white. Only the white grapes are picked for this wine. A conveyor belt carries them to the press, where they are pressed then the juice undergoes static settling for 48 hours. Alcoholic fermentation starts spontaneously and last 15 days at 18°C. Malolactic fermentation takes place naturally in the days that follow.

The wine is then kept on fine lees until bottling to avoid any oxidation

#### Élevage

100% in concrete vats

Aged for 3 months

### RÉCOMPENSES

#### Jancis Robinson feb 2024

15/20