



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



EPICURIUS

A deep garnet red wine that offers opulent aromas of mango, rose, lichee and violet evolving to cardamom and ginger. This olfactory explosion is a result of the unusual blend of Petit Verdot and Malbec. In the mouth it is smooth, supple, and creamy, with rich, mouthcoating tannins and lovely floral and fruity notes of yellow peach, blackcurrant and strawberry, and also the vivacity of pomegranate, with violet, liquorice, elderberry and mint joining this joyous harmony on the finish. L'Epicurius is a surprise reserved for the curious in pursuit of the luscious.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

60 % Petit verdot, 40 % Malbec

Degré

13.5 % alc. /vol

Terroir

Limestone clay. The climate is Mediterranean with a continental influence typical of the Limoux terroir for our Malbec, and profoundly Mediterranean nearer to the coast for our Petit Verdot.

Vinification

Traditional vinification with total destemming and no crushing. Light pumping over for 10 minutes a day with fermentation temperature kept at 25°C for the Petit Verdot and 28 °C for the Malbec. Total vatting time of 3 weeks for the Petit Verdot and the Malbec. Malolactic fermentation carried out on clarified wine to conserve the maximum fruit.

Élevage

Concrete vats: 60% of the volume

Barrels: 40% of the volume

Duration: 4 months

RÉCOMPENSES

Concours Terre de Vins 2024

Gold Medal

Jancis Robinson April 2024

16,5/20