



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



QUARTIER LIBRE

A pale-yellow wine with golden reflections. It opens on mineral notes, flint and grapefruit, vine peach, green apple, and rose, to finish on white pepper, coriander, and a hint of musk. Fennel, aniseed and a lovely touch of sweet almond evoke the Mediterranean. In the mouth it is powerful, smooth and taut, with notes of citrus that accompany the ever-present green apple, green pear, lemon and kiwi. Its complexity offers plenty of character from its youth, but this is a wine that also promises great things to come.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2023

Cépages

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

Degré

13.5 % 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

Jancis Robinson April 2024

16/20