



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LIMOUX

Clear yellow color with shining reflects. The nose is strong with spicy notes, flower and mint mix up to offer a rare aromatic complexity. The mouth is straight, initially crispy, then it complexifies with salty notes. Round with a perfect balance between acidity, fruit and aromas. The minerality of this wine is characteristic of the great Chardonnay cultivated in a fresh environment and raised in oak barrel.

### TECHNICAL SHEET

**Appellation**

AOP Limoux

**Vintage**

2014

**Varieties**

100% Chardonnay

**Production**

25 HL / Ha

**Alcohol**

13% alc./vol

**Terroir**

The high Valley of Aude is the highest vineyard in Languedoc. Our parcels are located at the extreme west of Languedoc. Spring comes in late and autumn is quite cool. The altitude is above 300m and average rainfall exceeds 800 mm/year. The late clay soil is a very important factor in Languedoc to favor the planting of the Chardonnay grape. Certainly the best terroir for Chardonnay in the whole region of Languedoc.

**Vinification**

Manual harvest. Grapes are neither destemmed nor crushed. The first juice, the free run juice and the pressed juice are all vinified separately. The alcoholic fermentation is done in barrels. It is regular and last for 3 weeks. The malolactic fermentation is only done on the barrels that are found too acid. As a result, the final blending between the different wine profiles results in an exceptional harmony for our Chardonnay.

**Ageing**

6 months in 500L oak barrels.

### RECOGNITION AND AWARDS

**The Wine Advocate**

88/100 - Drink 2016-2019



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## RECOGNITION AND AWARDS

### Jancis Robinson 2016

17.5 + / 20 : Structure and tension, really exciting.

### Gilbert & Gaillard 2016

Médaille d'Or