



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LANGUEDOC

Blanc

Pale green robe. The nose opens with mineral aromas reminiscent of gun flint, with white flower notes coming through after a few minutes' aeration. In the mouth, this wine is clean, lively, well-balanced and mouth-filling, with a lightly spiced finish. A harmonious blend, with a good balance between fruit and freshness: a classic Mediterranean wine.

FICHE TECHNIQUE

Appellation

Languedoc

Millésime

2014

Cépages

Roussanne 60 %, Marsanne 20%, Grenache blanc 20%

Rendement

45 HL / Ha

Degré

13% alc./vol

Terroir

Languedoc boasts a great variety of terroirs and soil types, so we select indigenous grapes from areas where they can best express themselves. Our Grenache Blanc comes from the splendid granitic and schist soils in north-west Roussillon, while our Marsanne and Roussanne achieve optimum ripeness in the foothills of the Cévennes.

Vinification

Traditionally vinified. Settling at 6 °C for 24 hours, then fermented at 15 °C for 10 days. The fine lees are kept at the first racking, after the alcoholic fermentation; malolactic fermentation is not carried out.

Élevage

The Roussanne and Marsanne are aged on fine lees for three months.

RÉCOMPENSES

Jancis Robinson 2016

16.5 / 20 : Delicious, defined edges, mouth-watering finish and length.

Guide Gilbert & Gaillard 2016

Gold Medal