



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MONTPEYROUX

Bright, clear hue with ruby red reflections. The intense nose reveals aromas of red and black fruits combined with a hint of truffle. Secondary aromas of spice, pepper, aniseed and mint develop on the end palate. The palate is rich and smooth with delicate tannins. This wine offers a harmonious character and a delectable, lush finish. A beautiful expression of this little-known appellation.

FICHE TECHNIQUE



Appellation

Montpeyroux

Millésime

2012

Cépages

Mourvèdre 25%, Syrah 25%, Grenache 25%, Carignan 25%

Rendement

30 HL / Ha

Degré

13.5% alc./vol

Terroir

Clay-limestone; red and white clay.

Vinification

Traditional vinification in concrete vats. The cap is punched down twice a day at the beginning of the fermentation process and the marc is then soaked on a daily basis towards the end of the vatting period. The vatting period lasts 20 days. The wine is racked and malolactic fermentation takes place in the vats.

Élevage

20 months in vats for 90% of the wine and 10% in barrels (previously used for one white wine vintage) for 6 months.

RÉCOMPENSES

Jancis Robinson 2016

16.5 / 20 : Lovely length !