



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LANGUEDOC

Blanc

Bright, clear hue with pale green tints. The nose opens up with aromas of rose and evolves towards liquorice and fresh almond to give a complex aromatic profile. The fresh, round and fruity palate develops floral notes after a few swirls in the glass. Zesty notes of citrus linger on the finish. A harmonious blend and a distinctive, Mediterranean style of wine.

FICHE TECHNIQUE

Appellation

Languedoc

Millésime

2015

Cépages

Roussanne 50 %, Marsanne 25%, Grenache blanc 25%

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 to retain as much freshness as possible.

Élevage

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

RÉCOMPENSES

Jancis Robinson

16 /20 : Deceptively easy – there is a lot there for the price.

Decanter 2016

Bronze medal