



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MONTPEYROUX

A gleaming, brilliant wine with purple-red highlights. The nose opens on intense notes of fruit with blackcurrant and black fruit. The aromatic palette amplifies in the mouth to embrace white peach, aniseed, mint and heather. The tannins are refined and elegant but assertive. A beautifully balanced wine that promises excellent ageing potential.

This still unjustly ignored Cru that neighbours the famous Terrasses du Larzac deserves all our attention.

FICHE TECHNIQUE



Millésime

2014

Cépages

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

Rendement

25 HL / Ha

Degré

14 % 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 25 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 08/03/2018

17/20 Fine, sinewy tannins bending gracefully through the fruit and acidity ...