



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



MONTPEYROUX

Deep ruby red, glimmering with purplish reflections. The fruity and spicy nose is packed with black fruit such as blackberry and blackcurrant that mingle with notes of peppermint, boxwood and cumin. Silky, elegant tannins caress the palate where the overall sensation is of balance, in powerful notes of black fruit, heather, virginia tobacco and a lovely minerality with star anise, mint and thyme. It is this balance that is the key to its magnificent evolution over time. This Cru, neighbouring the renowned Terrasses du Larzac, has to our mind not yet received the recognition that it deserves, and continues to surprise us a little more with each vintage.

FICHE TECHNIQUE



Appellation

AOP Montpeyrroux

Millésime

2015

Cépages

Grenache 30% , Mourvèdre 25%, Syrah 25%, Carignan 20 %

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 2019



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15/20

Sam Kim 2019

94/100

Gilbert & Gaillard

83/100

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