



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



COLLIOURE LES ELMES

This new Cuvée Rare, with its stunning ruby red colour, comes from the exceptionally austere coastal terroir of Collioure. The nose is intense but not ostentatious, laden with red fruit, laurel, star anise and notes of humous. The palate opens incisively with bold, concentrated tannins, offering up juicy cherry, fragrant aniseed and dill, and a lovely menthol finish. This is a challenging terroir that does not give up its treasures easily, but which produces some of the most spectacular wines in the Roussillon when all the stars are aligned.

FICHE TECHNIQUE

Appellation

AOP Collioure

Millésime

2017

Cépages

Grenache 80%, Mourvèdre 10 %, Syrah 10 %

Rendement

25 HL / Ha

Degré

14.5% alc./vol

Terroir

Brown shale soils.

Vinification

The grapes are hand-picked, then sorted and destemmed. Alcoholic fermentation takes place at 25°C. Light pumping over for 5 minutes once a day for 10 days. Vatting for one month. Malolactic fermentation under the cap.

Élevage

Aged in oak barrel of one white wine during 6 months

RÉCOMPENSES

bettane+desseauve 2020

14,5/20