



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE PENCHANT

A brilliant, gleaming white gold wine. We get the measure of the 2019 vintage in the glorious generosity of the nose with its delicate notes of white flowers and sweet almond. Clay limestone soil complexifies the aromatic palette with its exotic fruit and spices, adding volume and depth to the Roussanne which offers up more delicate fruity aromas such as vine peach and pear. Incisive and well-balanced, the palate opens with the immense freshness characteristic of our wines on notes of white fruit, mint and liquorice. Due to its continental situation, the Domaine's terroir gives rise to surprising wine profiles... wines of great elegance that promise great cellaring potential.

FICHE TECHNIQUE



Appellation

IGP Pays d'Oc

Millésime

2019

Cépages

100% Roussanne, Organic Agriculture

Rendement

40 HL / Ha

Degré

12,5% alc./vol

Terroir

Sandy clay limestone

Vinification

The grapes are picked at night to ensure they remain cool. Different vineyard management techniques allow us to regulate maturities to obtain a wine with extremely good balance. The grapes are then destemmed and directly pressed. Static cold settling for 48 hours at 5°C separates the clear wine from the skins, which are then discarded. Fermentation at 15°C protected from oxygen exposure allows all the freshness and fruitiness of the grape to be preserved.

Élevage

3 months on fine lees

RÉCOMPENSES



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Jancis Robinson 2020
17/20

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