



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LANGUEDOC

### Blanc

A gleaming, limpid, greenish gold wine. Floral and fruity aromas intermingle harmoniously in notes of exotic fruit, citrus and elderflower. Eminently fresh, clean and fruity in the mouth with juicy white peach, apricot and a few hints of aniseed. The radiant luminosity of this wine makes it, as always, the perfect embodiment of the Mediterranean style.

#### FICHE TECHNIQUE

**Appellation**

AOP Languedoc

**Millésime**

2019

**Cépages**

Roussanne 30 % - Marsanne 20% - Grenache blanc 30% - vermentino 20 %

**Rendement**

45 HL / Ha

**Degré**

13,5% 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. A few isolated parcels of Terret Bourret here and there add a not insignificant touch of originality.

**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 practised in order to retain maximum freshness.

**Élevage**

The four varieties are racked and then blended before a maturing period of 3 months on fine lees.

#### RÉCOMPENSES

**Jancis Robinson 2020**

15,5/20