



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



COLLIOURE LES ELMES

A gleaming ruby red typical of Grenache. With rich, intense, mellow aromas, characteristic red fruit and laurel accompanied by grilled, earthy notes and underwood, the nose is particularly exhilarating. The attack is supple with textured, elegant tannins. Notes of aniseed and tobacco leaf lead to a finish that is ripe and fresh at the same time. Lovers of great Grenache will be in their element...

FICHE TECHNIQUE

Appellation

AOP Collioure

Millésime

2018

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

Jancis Robinson Oct 2022

17/20

Guide Bettane + Desseauve 2023

92/100

Bettane+Desseauve 2021

14,5/20

Grenache du Monde 2021

Gold Medal



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RÉCOMPENSES

Harpers Wine Stars 2021

3*

Grenaches du Monde

Golden Medal