



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## EPICURIUS

An unusual blend of Malbec and Petit Verdot that is deep reddish-purple in colour and bursting with aromas of small red fruit and spices such as white pepper, cinnamon and thyme. In the mouth it is supple, round and fruity with a superbly balanced finish. Its power underpinned by the elegance of fine tannins culminates in a crescendo of pomegranate, liquorice, violet and grilled notes. Once again this year Epicurieux is a surprise reserved for the curious in pursuit of the luscious.

### FICHE TECHNIQUE

#### Appellation

IGP Pays d'Oc

#### Millésime

2020

#### Cépages

60% petit verdot, 40% Malbec

#### Rendement

50 HL / Ha

#### Degré

14% alc./vol

#### Terroir

Limestone clay. The climate is Mediterranean with a continental influence typical of the Limoux terroir for our Malbec, and profoundly Mediterranean nearer to the coast for our Petit Verdot.

#### Vinification

Traditional vinification, with total destemming and partial crushing at 40%. Short ten minute pumping over daily with a fermentation temperature of between 25° and 28°C. Total vatting time of three weeks. Malolactic fermentation after settling.

#### Élevage

Matured in barrels (two wines old) for 3 months.

### RÉCOMPENSES

#### La Tulipe Rouge

2 tulipes

#### Elle A Table

Silver Medal