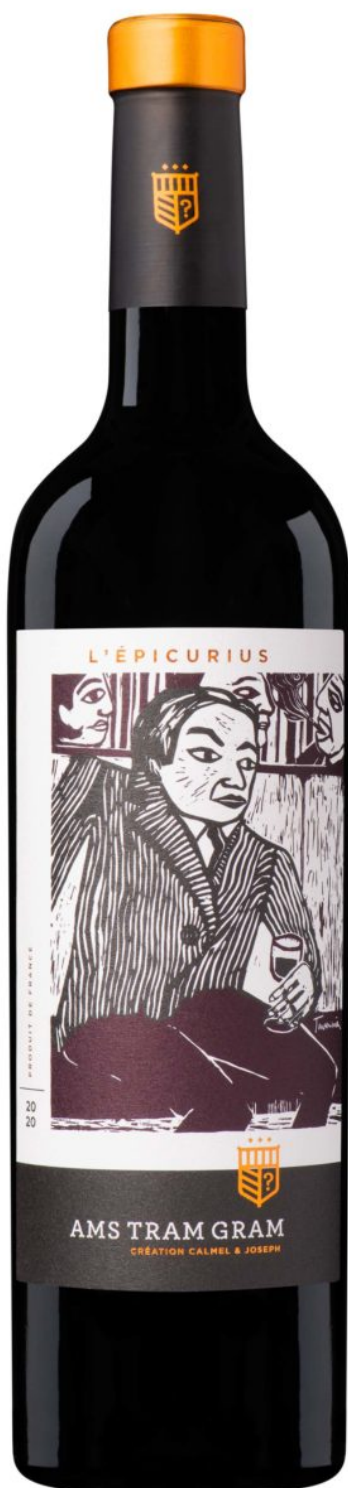




# CARMEL & JOSEPH

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 Epicurious 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