



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA MARQUISE

For this cuvee we hand-picked and sorted the best bunches of Roussanne and Grenache Gris from the « tips » (the end of short rows) of our vineyard. They have produced a bright, translucent, wine tinged with gold. 2019 at Domaine Calmel and Joseph was cool and wet at the end of winter, followed by a hot summer. Late picking enabled the Roussanne to take its time ripening and develop intense aromas of white peach, apricot and white flowers. The influence of the oak ageing appears on the finish in a lovely nutty, spiciness. The Grenache Gris adds aromatic complexity with its citrus notes, but above all a fine minerality, with floral notes and exotic fruit intermingled with sweet almond. This is a highly polished white wine, refined and generous as only our region can produce. It's high time you made acquaintance with the great white wines of the Languedoc!

FICHE TECHNIQUE



Appellation

IGP Pays d'Oc

Millésime

2019

Cépages

85% Roussanne – 15% Grenache Gris

Degré

13 % alc./vol

Terroir

Sandy clay slopes with limestone and alluvial deposits.

Vinification

The grapes are destemmed without crushing and then pressed. The must then settles by natural sedimentation after 48 hours. Fermentation is thermo-regulated at 16 degrees, lowering progressively until all the sugars have been transformed. The young wine is then racked into 228 litre barrels on its fine lees.

Élevage

10 months in two-year-old barrels.

RÉCOMPENSES

Mundus Vini

Silver Medal



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