



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## CÉRÈS

A very pretty pale pink as if sprinkled with Cérés rose petals. The nose is floral with touches of spice, aniseed and exotic fruit like mango and pink grapefruit.

Fresh and well-balanced in the mouth, with red berry fruit and a superbly long, fruity, menthol and aniseed finish. A brilliant Languedoc Appellation rosé with superb complexity and concentration, perfect for enjoying all year round.

### FICHE TECHNIQUE

**Appellation**

AOP Languedoc

**Millésime**

2020

**Cépages**

40% Mourvèdre

30% Cinsault

30% Grenache noir

**Degré**

12.5% alc./vol

**Terroir**

Limestone clay. The warm, sunny climate with low rainfall is typically Mediterranean. Winters are mild, the summers hot, and regular dry periods allow the grapes to ripen perfectly.

**Vinification**

The harvest dates are chosen in order to obtain perfect balance. The Cinsault and the Mourvèdre grapes are picked according to their vivacity, whilst the Grenache is harvested at optimum ripeness. Total destemming is followed by maceration at 15°C for two hours then temperature - controlled fermentation at 16°C. Fine lees are added at the moment of racking before alcoholic fermentation to add structure and complexity to the palate. There is no malolactic fermentation.

### RÉCOMPENSES

**Wine Align**

88/100

**Elle A Table**

Golden Medal

**La Revue du Vin de France**

89/100