



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE PENCHANT

Shimmering golden green, limpid and brilliant to the eye. 2020, that was marked by damp, wet spring weather right up to the beginning of July, and a very sunny but not excessively hot summer leading up to harvest, has given us an extremely well-balanced vintage. The wine has a generous nose, full of delicate notes of white flowers and sweet almond exotic fruit and spices. The first palate reveals the astonishing volume and depth of this Roussanne with its delicately fruity aromas of vine peach and pear. The finish is superbly balanced and clean with the tension that is characteristic of our wines, all in notes of citrus, white flowers, and a hint of liquorice. The very continental situation of the estate's terroir creates a wine profile of unexpected elegance which promises to continue evolving magnificently in the bottle.

FICHE TECHNIQUE



Appellation

IGP Pays d'Oc

Millésime

2020

Cépages

100% Roussanne

Rendement

40 HL / Ha

Degré

12.5% alc./vol

Terroir

Sandy clay limestone

Vinification

The grapes are picked at night to ensure they remain cool. Different vineyard management techniques allow us to regulate maturities to obtain a wine with extremely good balance. The grapes are then destemmed and directly pressed. Static cold settling for 48 hours at 5°C separates the clear wine from the skins, which are then discarded. Fermentation at 15°C protected from oxygen exposure allows all the freshness and fruitiness of the grape to be preserved.

Élevage

3 months on fine lees



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