



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÉRÈS

A very pretty, pale 'Ceres rose petal' pink. The nose is floral, with delectable notes of exotic fruit such as mango and pink grapefruit finishing on peach blossom. Fruity, fresh, and well-balanced in the mouth, it offers white fleshed fruit followed up with a lemony finish. A stunning appellation rosé with superb complexity and concentration, with a strong Mediterranean character, that is perfect for enjoying in moments of relaxation or celebration all year round.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2021

Cépages

40% Mourvèdre

30% Cinsault

30% Grenache noir

Degré

13, 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.

Élevage

Stainless steel vats.

RÉCOMPENSES

La Revue du vin de France June 2022

89/100

Jancis Robinson 2022

16/20

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RÉCOMPENSES

VINUM World of Rosé 2022
84/100 - 3*

Concours Elle à Table 2022
Gold Medal

Concours Terre de vins 2022
Gold Medal

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