



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



QUARTIER LIBRE

A pretty pale yellow-green. Floral notes of broom and orange blossom on the nose followed by spicy touches of cardamom and white pepper and finishing on more exotic notes of lemon, pineapple, pink grapefruit and green fig. In the mouth it is fresh, clean and pure, opening with an explosion of white fruit and citrus, taking in preserved lemon, orange, mandarin, peach, watermelon, and Roussillon apricot. These are completed on the finish with mimosa blossom, fennel, aniseed and a hint of musk with superb minerality and the bitter-sweetness of almond. The complexity of this wine offers us magnificent typicity when young, whilst ensuring that it can be cellared to great effect .

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2021

Cépages

40% Grenache blanc; 20% Clairette blanche; 20% Rolle; 20% Roussanne

Degré

12.5 % alc./vol

Terroir

Villafranchian terraces of quartz and flint or agglomerated limestone.

Vinification

Total destemming, direct pressing with maceration for 6 hours. Natural settling over 24 hours. All the grape varieties are vinified separately in thermo-regulated vats at 16 °C. Alcoholic fermentation for 15 days. No malolactic fermentation.

Élevage

Matured on fine lees for 6 months.
