



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



COLLIOURE LES ELMES

A beautiful garnet red with ruby gleams for this superb Cuvée Rare from the exceptional terroir of Collioure, whose terraces plunge into the Mediterranean. The opulent nose is brimming with fruit such as cherry, fresh fig, strawberry, followed by mocha, chocolate and fragrant humus. The tannins are fine and melting. The first palate shows magnificent concentration, in notes of yellow plum, fig and tobacco, evolving to a finish that re-emphasizes the cherry characters and rolls together liquorice, peppermint and aniseed. This harsh, austere terroir does not yield up its treasures easily, but when all the stars are aligned offers the most spectacular wines in the Roussillon.

FICHE TECHNIQUE

Appellation

AOP Collioure

Millésime

2020

Cépages

Grenache noir 80 %; Mourvèdre 10 %; Syrah 10 %

Degré

15 % alc./vol

Terroir

Brown shale soils.

Vinification

The grapes are handpicked and then sorted and destemmed. Alcoholic fermentation at 30°C. Light pumping over for 10 minutes once a day for 10 days. One month in vat. Malolactic fermentation under the cap.

Élevage

Aged in oak barrel during 12 months

RÉCOMPENSES

Bettane+Dessève Prix Plaisir 2024

Silver Medal

James Suckling 2024

90/100

Jancis Robinson feb 2024

15/20



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RÉCOMPENSES

The Tasting Panel Magazine Janvier-Février 2024
93/100 + CRUSH section – Best International Wines report