



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LIMOUX L'Instant des Cimes

A brilliant straw yellow colour. Powerful and elegant on the nose with white peach, elderflower, and delicate brioche aromas, developing spicy notes such as curry or white pepper after airing. Magnificent and rare aromatic complexity. Great rectitude in the mouth, with the freshness and elegance that are the signature of altitude wines, offering orchard fruit such as green apple, mango, but also aniseed, peppermint and, to complete the panoply, a lovely buttery notes, salinity, and a touch of iodine on the finish. Superb minerality characteristic of a grand Chardonnay, with the structure and incredible length from ageing in demi-muids. A sumptuous white Limoux ready for several years cellaring for those who know how to exercise patience.

FICHE TECHNIQUE

Appellation

AOP Limoux

Millésime

2022

Cépages

100% Chardonnay

Degré

13,5%

Terroir

Limestone clay in the Upper Aude Valley which is home to the highest vineyards in the Languedoc. Our parcels are situated at over 300 metres altitude in western extremity of the region, where springs are late and autumns are cool. Here average rainfall is over 800mm/year. Certainly the best terroir for Chardonnay in the whole of the Languedoc.

Vinification

Hand-picked into small crates. Direct pressing with no destemming. The juices are then separated into different lots for racking directly into demi-muids where they will undergo alcoholic fermentation. When this is complete the wines are racked, blended, and pass once again into demi-muids for their malolactic fermentation.

Élevage

100 % aged in demi-muids one to two wines old for 12 months

RÉCOMPENSES



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RÉCOMPENSES

Top 100 Sud de France 2024
95/100

Jancis Robinson feb 2024
17/20

James Suckling 2023
91/100

PRESSE

Piece about fine white wines of Languedoc - Nadine Franjus - 01/2024