



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA MARQUISE

The wine has a brilliant, clear and vibrant yellow colour. The 2022 vintage is a testament to the precise and careful work on our estate, offering a rich and refined aromatic expression. On the nose, delicate aromas of white flowers are enhanced by gourmet notes of toast and vanilla, subtly mixed with spicy touches of cardamom, cumin and white pepper.

On the palate, the balance is remarkable. The tannins, fine and elegant, provide a beautiful amplitude, supporting a harmonious structure. The tasting opens with generous flavours of peach, pineapple and papaya, evolving towards more complex nuances of vanilla, coconut and aniseed, which extend the sensation into a rich and captivating ending.

This white wine stands out for its typicity, depth and generosity. Its fine development in bottle confirms its belonging to the category of great Languedoc white wines, with a distinguished and unique character.

FICHE TECHNIQUE



Appellation

IGP Aude Val de Dagne

Millésime

2022

Cépages

Roussanne 70 %, Grenache gris 30 %

Degré

13 % alc./vol

Terroir

The Val de Dagne sits at the foot of the Alaric Mountain in the northern Corbières hills. The slopes are of sandy clay with sedimentary chalk.

Vinification

The grapes are destemmed, and pressed without crushing or prior maceration. The must is settled by natural sedimentation after 24 hours.

Fermentation temperatures are controlled at 16- 17° for around 15 days. When the alcoholic fermentation is complete the wine, with its fine lees, is racked into our 228 litres barrels.

Élevage

100 % aged in 228 litre barrels for 12 months.



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