



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



COLLIOURE LES ELMES

This superb Cuvée Rare from the exceptional terroir of Collioure whose terraces plunge into the Mediterranean Sea is deep garnet red in colour. The opulent nose opens with red fruit characters, cherry and strawberry, followed by notes of scorched bark and tobacco before finishing on notes of paprika and black pepper. The tannins are fine, smooth and well-integrated. The palate shows wonderful concentration with notes of prune, fresh mushroom and humus, evolving to a finish that highlights its wild cherry notes, mingled with mint and laurel. This challenging, austere terroir does not yield up its treasures easily, but when all the stars are aligned offers some of the most spectacular wines in the Roussillon.

FICHE TECHNIQUE

Appellation

AOP Collioure

Millésime

2022

Cépages

Grenache 80 %, Mourvèdre 10%, Syrah 10 %

Degré

14.5 % alc./vol

Terroir

Brown schist

Vinification

The grapes are hand-picked into small crates then sorted after destemming. Alcoholic fermentation takes place at 28°C. Light daily pumping over for 10 minutes for a period of 20 days. One month in vat. Malolactic fermentation under the cap.

Élevage

New barrels: 30 %

Barrels one wine old: 30 %

Barrels two wines old: 40 %

Duration: 12 months