



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LES SACRÉS

Blanc

A bright, gleaming wine with pale green reflections. The nose is sumptuous, full of white peach, honeysuckle, garrigue and spices, in pure Mediterranean style. In the mouth it is fresh and supremely smooth, with the silky fruit complementing the remarkable tension of this wine with its notes of mango, lemon, and melon, followed by mint and finishing on flinty notes. White wines are under-represented in this region better known for its reds, but here we have a beautiful example of what the region can produce in this wine full of charm that punches well above its weight.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2024

Cépages

White Grenache 40%, Roussanne 20 %, Viognier 20 %, Rolle 20 %

Degré

13,5 % alc./vol

Terroir

Limestone clay

Vinification

Total destemming, no crushing before pressing. Pressed for 4 hours for optimum extraction. Natural sedimentation at 6 °C for 24 hours. Thermo-regulated fermentation at 16°C for 15 days. No malolactic fermentation.

Élevage

Concrete vats: 100 %

Duratio : 3 months
