



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LES SACRÉS

### Rouge

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A beautiful purple colour. The nose is full and persistent, opening with red fruit aromas of cherry, blackcurrant, and strawberry, followed by notes of liquorice and black pepper to finish on soft nutmeg.

Pleasingly velvety and smooth in the mouth, with good balance, fine tannins, and a lovely fresh cinnamon finish. A distinctly Mediterranean wine packed with notes of redcurrant and cherry, but also fresh mint. It is a blend that corresponds perfectly to our vision of a Languedoc red - stylish, delicious, and easy to drink, bursting with fruit and sunshine.

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### FICHE TECHNIQUE

**Appellation**

AOP Languedoc

**Millésime**

2023

**Cépages**

Grenache 40 %, Syrah 40 %, Mourvèdre 20 %

**Degré**

13.5 % alc. /vol

**Terroir**

Our Grenache comes from the magnificent granite and schist soils in the northwest of the Roussillon. The Syrah is planted in limestone clay soils in the Minervoise, and our superbly fresh Mourvèdre grows on parcels of red clay close to the Salagou lake.

**Vinification**

Each grape variety is vinified separately, in the traditional manner, with total destemming and partial crushing (50%) for the Syrah and the Mourvedre. The Grenache is not crushed. For all three varieties, once alcoholic fermentation has begun after yeast seeding the wine is lightly pumped over daily for 15 minutes until a density of 1020 is obtained. This is followed by two-minute daily cap moistening until the wine is run off. Malolactic fermentation takes place on racked wine one week after running off.

**Élevage**

In concrete vats for 6 months

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