



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## CÉRÈS

Exquisitely pale pink, with highlights like tumbling Ceres rose petals. The nose is deliciously fruity in notes of exotic fruit such as mango and pink grapefruit underlined with the fragrance of spice. Smooth and beautifully balanced, the palate offers notes of white - fleshed fruit culminating in a menthol fresh finish with a touch of cinnamon. A magnificent Appellation rosé with superb complexity and concentration that allows it to be enjoyed not only in summer but all through the year. A revelation not to be missed!

### FICHE TECHNIQUE

**Appellation**

AOP Languedoc

**Millésime**

2018

**Cépages**

30% Grenache noir, 20% Mourvèdre, 50% Cinsault.

**Degré**

12.5% alc./vol

**Terroir**

Limestone clay. The warm, sunny climate with low rainfall is typically Mediterranean. Winters are mild, the summers hot, and regular dry periods allow the grapes to ripen perfectly.

**Vinification**

The harvest dates are chosen in order to obtain perfect balance. The Cinsault and the Mourvèdre grapes are picked according to their vivacity, whilst the Grenache is harvested at optimum ripeness. Total destemming is followed by maceration at 15°C for two hours then temperature - controlled fermentation at 16°C. Fine lees are added at the moment of racking before alcoholic fermentation to add structure and complexity to the palate. There is no malolactic fermentation.

### RÉCOMPENSES

**Bruxelles 2019**

Silver medal

**IWC 2019**

86/100

**Sam Kim 2020**

91/100

**Jancis Robinson**

15,5/20



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**Rosemary Georges MW 2019**

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**World Constest Brussels 2019**

Silver Medal

**Gilbert & Gaillard**

Gold Medal

**International Wine Challenge 2019**

Bronze Medal

**Decanter WWA 2019**

Bronze Medal