



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LA MADONE

Deep purple red in colour. The perfectly balanced nose is a delight, offering toasted notes mingled with black fruit that, after a few swirls of the glass, are joined by spicy, peppery, cinnamon notes and floral aromas that add complexity to the whole. The palate is well balanced with ripe tannins that are beautifully smooth but make their presence felt, whilst revealing the superb freshness that is so characteristic of this terroir. Notes of truffle and chocolate interweave harmoniously with black fruit such as blackcurrant or blackberry, with the ensemble being completed with fragrant notes of wildflowers of the garrigue and of spices. In this, its second vintage, La Madone affirms its unique style to offer us, without pretention, a wine of singular finesse and elegance that promises excellent ageing potential.

### FICHE TECHNIQUE

**Appellation**

AOP Corbières

**Millésime**

2017

**Cépages**

55 % Grenache Noir, 45 % Syrah

**Rendement**

20 HL / Ha

**Degré**

14 % alc./vol

**Terroir**

Sandy clay limestone

**Vinification**

Picking began on the 20 September 2017 with the Syrahs of incredible aromatic freshness. As usual for this wine, the best vine bushes were selected after berry tasting at the parcel. The Grenache were harvested on 28 September following the same principles, with the selection criteria being concentration and ripeness of fruit. 2017 was a superbly fresh and aromatic vintage that also benefitted from perfectly mature polyphenols. All the grapes were picked by hand, meticulously sorted then put into small 15kg crates. Once at the cellar the bunches were destemmed and carried by conveyor belt to the fermentation vat. The two grape varieties were vatted directly together to co-ferment in order to obtain perfectly integrated aromatic and tannic balance. Maceration lasted three weeks at a temperature of 28°C at the beginning, finishing at 22°C under the cap. The wine then underwent malolactic fermentation during its maturing period in barrel that lasted a total of 12 months.



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## Élevage

Maturing period in barrel that lasted a total of 12 months.

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## RÉCOMPENSES

### Decanter 2020

90/100

### Bettanne+Desseauve 2021

16/20

### Wine Advocate 2020

92/100

### WORLD OF FINE WINE (Calmel & Joseph blind tasting)

87/100

### Wine Advocate

92/100

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## PRESSE

La Madone 2017 - Wine Advocate - 07/2020

Languedoc-Roussillon v Southern Rhône: Top wines compared by James Lawther  
article from Vinothèque (Japan), Mitsuhiro Terashita - february 2020 - 02/2020

A la recherche du grand Languedoc... - La revue du vin de France - 11/2019