



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## MINERVOIS

### Les Frères d'Armes

Deep, almost black in colour. Rich, ripe aromas of crushed strawberry, blackberry and prune on the nose. The smoothness of the palate almost surprises with the suppleness of its tannins. Red fruit, strawberry again but also wild cherry, mingles with aniseed and peppermint. A magnificent Minervoise, succulent and full of personality, far from the stereotypes of the appellation, which punches well above its weight.

#### FICHE TECHNIQUE

**Appellation**

Minervoise

**Millésime**

2018

**Cépages**

60 % Syrah, 20 % Carignan, 20 % Grenache

**Rendement**

40 HL / Ha

**Degré**

14.5 % alc./vol

**Terroir**

Clay-limestone

**Vinification**

Hand-picked and sorted. Traditional vinification with light pumping over at the start of fermentation followed by a month in vat. Controlled fermentation at around 28°C.

**Élevage**

Matured for one year in vat on fine lees.