



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



QUARTIER LIBRE

A wine of spun gold with green glints. Its highly expressive nose has greater amplitude than in the previous vintage, with aromas of white flowers, aniseed, orchard fruit and green apple. Such is the magic of blending. In the mouth we find excellent balance, great freshness and a juicy mouth-watering quality with a fruitiness that is underpinned by the fine tension of menthol and aniseed. A resolutely southern wine that is perfect for aperitif but also as an accompaniment to food.

FICHE TECHNIQUE

Appellation

IGP OC

Millésime

2019

Cépages

40% Clairette
20% Grenache blanc
20% Rolle
20% Roussanne

Rendement

50 HL / Ha

Degré

12,5 % alc. /vol

Terroir

Relatively protected from the Mistral and Tramontane winds by the distant Cevennes hills, the lie of this coastal terroir encourages the formation of sea breezes that temper the excessive heat of summer. The Clairette du Languedoc is grown on Villafranchian terraces of quartz and flint, or agglomerated limestone.

Vinification

Classic vinification with settling at 6°C for 24 hours followed by fermentation at 15°C for 10 days. The fine lees are set aside during the first racking after alcoholic fermentation. There is no malolactic fermentation in order to preserve maximum freshness.

Élevage

Matured on fine lees for 4 months.

RÉCOMPENSES

La Tulipe Rouge

2 tulipes



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Jancis Robinson 2020

15,5/20

