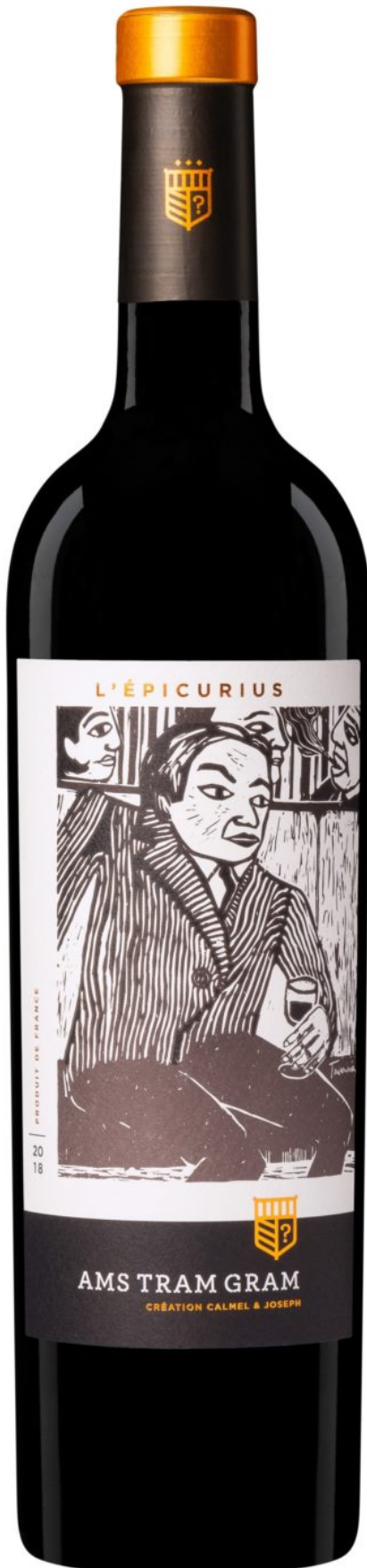




CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



EPICURIUS

Deep reddish purple. Opulent red fruit and distinctly spicy notes such as black pepper and cinammon on the nose. The luscious combination of fruit, spices and toasted notes is the result of this atypical blend of Petit Verdot and Malbec. In the mouth it is smooth, fruity and harmonious, echoing the same red and black fruit but also with bright notes of grenadine, complemented by violet and liquorice. L'Epicurius is a stunning surprise waiting to tempt the curious of palate!

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2019

Cépages

60% petit verdot, 40% Malbec

Rendement

50 HL / Ha

Degré

14, % alc./vol

Terroir

Limestone clay. The climate is Mediterranean with a continental influence typical of the Limoux terroir for our Malbec, and profoundly Mediterranean nearer to the coast for our Petit Verdot.

Vinification

Traditional vinification, with total destemming and partial crushing at 40%. Short ten minute pumping over daily with a fermentation temperature of between 25° and 28°C. Total vatting time of three weeks. Malolactic fermentation after settling.

Élevage

Matured in barrels (two wines old) for 3 months.

RÉCOMPENSES

Wine Align

87/100

Decanter WWA 2020

Bronze Medal

Jancis Robinson 2020

15,5/20



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RÉCOMPENSES

Weinwirtschaft
87-88/100

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