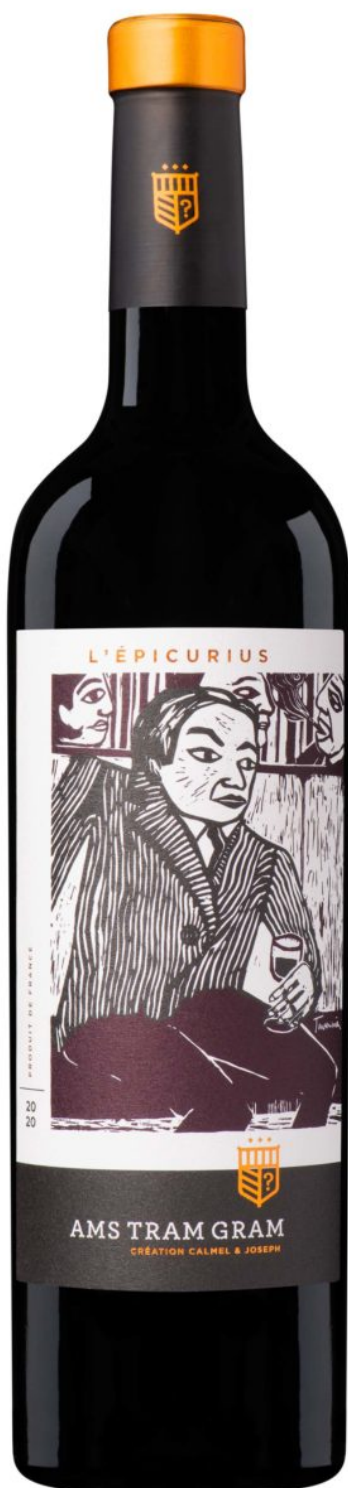




CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



EPICURIUS

An unusual blend of Malbec and Petit Verdot that is deep reddish-purple in colour and bursting with aromas of small red fruit and spices such as white pepper, cinnamon and thyme. In the mouth it is supple, round and fruity with a superbly balanced finish. Its power underpinned by the elegance of fine tannins culminates in a crescendo of pomegranate, liquorice, violet and grilled notes. Once again this year Epicurius is a surprise reserved for the curious in pursuit of the luscious.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2020

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

La Tulipe Rouge

2 tulipes

Elle A Table

Silver Medal