



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



CÉRÈS

A very pretty pale pink as if sprinkled with Cérés rose petals. The nose is floral with touches of spice, aniseed and exotic fruit like mango and pink grapefruit.

Fresh and well-balanced in the mouth, with red berry fruit and a superbly long, fruity, menthol and aniseed finish. A brilliant Languedoc Appellation rosé with superb complexity and concentration, perfect for enjoying all year round.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2020

Cépages

40% Mourvèdre

30% Cinsault

30% Grenache noir

Degré

12.5% alc./vol

Terroir

Limestone clay. The warm, sunny climate with low rainfall is typically Mediterranean. Winters are mild, the summers hot, and regular dry periods allow the grapes to ripen perfectly.

Vinification

The harvest dates are chosen in order to obtain perfect balance. The Cinsault and the Mourvèdre grapes are picked according to their vivacity, whilst the Grenache is harvested at optimum ripeness. Total destemming is followed by maceration at 15°C for two hours then temperature - controlled fermentation at 16°C. Fine lees are added at the moment of racking before alcoholic fermentation to add structure and complexity to the palate. There is no malolactic fermentation.

Élevage

Stainless steel vats.

RÉCOMPENSES

La Tulipe Rouge

1 tulipe

Wine Align

88/100



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RÉCOMPENSES

Elle A Table

Golden Medal

La Revue du Vin de France

89/100