



DOMAINE CALMEL & JOSEPH LA MADONE 2017

AOP Corbières, Languedoc-Roussillon

Calmel & Joseph, France

eCommerce # 178995 | 14.0% alc./vol. | \$108.85

Deep purple red in colour. The perfectly balanced nose is a delight, offering toasted notes mingled with black fruit that, after a few swirls of the glass, are joined by spicy, peppery, cinnamon notes and floral aromas that add complexity to the whole. The palate is well balanced with ripe tannins that are beautifully smooth but make their presence felt, whilst revealing the superb freshness that is so characteristic of this terroir. Notes of truffle and chocolate interweave harmoniously with black fruit such as blackcurrant or blackberry, with the ensemble being completed with fragrant notes of wildflowers of the garrigue and of spices. In this, its second vintage, La Madone affirms its unique style to offer us, without pretention, a wine of singular finesse and elegance that promises excellent ageing potential.

"...Plums and vanilla mark the nose, leading into a wine that's full-bodied, creamy and supple if feel. It's undeniably modern and yet hard to resist, as waves of ripe fruit and subtle oak wash across the palate and linger on the velvety finish. It should drink well for at least another five years."

Score – 92p (Joe Czerwinski, Robert Parker, 2020)

Robert Parker 92p

Decanter WWA 90p

Terroir:

Sandy clay limestone soil. Climate is Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; **NO WEED KILLER** is used.

Vinification:

The two grape varieties were vatted directly together to co-ferment in order to obtain perfectly integrated aromatic and tannic balance. Maceration lasted 3 weeks at a temperature of 28°C at the beginning, finishing at 22°C under the cap. The wine then underwent malolactic fermentation during its maturing period in barrel that lasted a total of 12 months.

Varieties: Grenache 55%, Syrah 45%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Decant and serve at 16°C. Perfect accompaniment for duck with orange dressing and beef.



Decanter
WINE AWARDS