



DOMAINE CALMEL & JOSEPH LA MADONE 2016

AOP Corbières, Languedoc-Roussillon

Calmel & Joseph, France

Vintages # 29607 | 14.5% alc./vol. | \$117.75 | Release: 05-Oct-2023

Garnet red in colour. The nose is extremely refined with good vivacity, opening with smoky notes evolving to black fruit, gingerbread and humus that weave together in an intricate complexity. Immense verticality and integrity in the mouth, with the same black fruit aromas evocative of blackcurrant and blackberry, followed by expressive notes of garrigue, cinnamon and pepper, all underpinned by an incredible freshness that is characteristic of the Domaine's terroirs. The tannins are exceptionally fine-grained, but their presence and their persistence are astounding. A superbly balanced wine that promises remarkable ageing potential.

"...It's a ripe, open-knit wine loaded with berry fruit, notes of dried spices and vanilla and hints of garrigue - like flowers and herbs...it's a solid, well-made offering that should provide plenty of pleasure over the next several years."

Score – 91p (Joe Czerwinski, Robert Parker, 2019)

*"Sumptuous and symphonic, the wine is packed with black/blueberry and cranberry notes with gorgeous chocolate art, smoked tame, mushroom and cedary oak characters. The palate is substantial and graceful at the same time, offering seamless mouthfeel and lovely savoury nuances. The wine flows effortlessly through the palate, finishing persistent and immensely satisfying." **Score – 96p (Sam Kim, 2019)***

Decanter WWA	94p
Robert Parker	91p
Sam Kim	96p
Bettane & Desseauve	16p

Terroir:

Parcels of sandy limestone clay soils facing South-east, South-west or north to obtain maximum balance. The Domaine is in its 2nd year of conversion to organic agriculture. It is the most westerly in all the Corbières appellation, elevation ~260 metres.

Vinification:

The two grape varieties were fermented together. Maceration lasted four weeks at a temperature of 25°C, and the wine was then run off into barrels without any SO₂. Malolactic fermentation took place the following spring (2017). A final racking was accompanied by a very light dose of sulphites. The wine was matured for 15 months in two-year-old barrels, up until January 2018. Unfined.

Varieties: Grenache 80%, Syrah 20%

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

WineOrbit

**bettane +
desseauve**