



LES SACRES BLANC 2023

AOP Languedoc

Calmel & Joseph, France

eCommerce # 38351 | 13.0% alc./vol. | \$20.50

A bright, clear wine with pale green gleams. The nose is sumptuous, full of white peach fruit, flowering sarsaparilla, garrigue and spices, in pure Mediterranean style. In the mouth it is full, fresh, and deliciously fruity, with the smoothness of the fruit complementing the remarkable tension of this wine with its notes of fennel, peppermint, citrus fruit and broom flowers.



Jancis Robinson
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Terroir:

White Grenache comes from the splendid granite and slate soils in the north west of the Roussillon, the Viognier from the foothills of the Cevennes in the Gard, the Roussanne from the slopes of Herault, and the Vermentino from the foothills of the Black Mountains in Aude.

Vinification:

Classic vinification with settling at 6°C for 24 hours followed by fermentation at 15 °C for 10 days. The fine lees are retained in the first racking after alcoholic fermentation. There is no malolactic fermentation in order to conserve maximum freshness.

Ageing: All four varieties are racked then blended before being aged on fine lees for 3 months.

Varieties: White Grenache 40%, Roussanne 20%, Viognier 20%, Vermentino 20%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect with more delicate simply grilled fish, or with shellfish such as scallops. Goes well with sushi and sashimi.

Jancis Robinson (21vntg)

15.5p

Concours Elle à Table (21vntg)

Silver