



L'EPICURIUS 2019

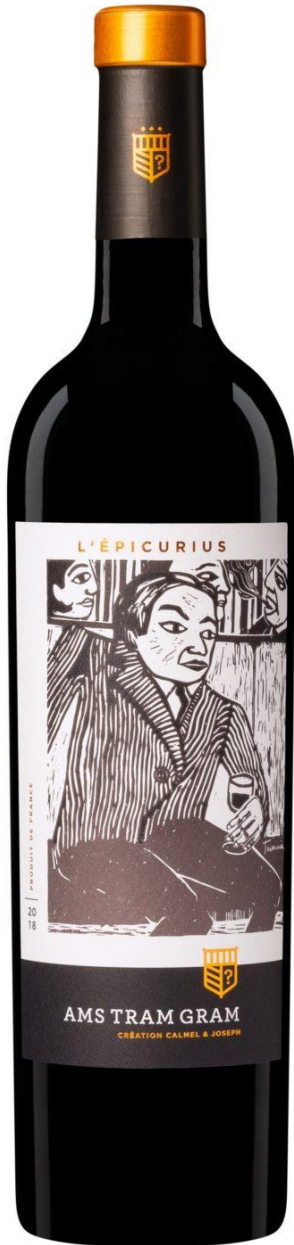
IGP Pays d'Oc, Languedoc-Roussillon

Calmel & Joseph, France



eCommerce # 745850 | 14.0% alc./vol. | \$18.10

Deep reddish purple. Opulent red fruit and distinctly spicy notes such as black pepper and cinammon on the nose. The luscious combination of fruit, spices and toasted notes is the result of this atypical blend of Petit Verdot and Malbec. In the mouth it is smooth, fruity and harmonious, echoing the same red and black fruit but also with bright notes of grenadine, complemented by violet and liquorice. L'Epicurius is a stunning surprise waiting to tempt the curious of palate!



Jancis Robinson
JancisRobinson.com



Jancis Robinson (18vntg)

15p

Decanter WWA (18vntg)

Bronze

Andreas Larsson (18vntg)

86p

International Wine Challenge (18vntg)

Bronze

Terroir:

Limestone clay. 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. Pruning is short to regulate yields.

Vinification:

Traditional vinification, with total destemming and partial crushing at 40%. Short ten minute pumping over daily with a fermentation temperature of ~27°C. Total vatting time of three weeks. Malolactic fermentation after settling.

Ageing: Matured in barrels (two wines old) for 3 months.

Varieties: Petit verdot 60%, Malbec 40%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect for red meat, poultry, mushroom dishes, spices, salmon and chocolate biscuit cake.