



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LES SACRÉS

Rébus Blanc

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. White wines are under-represented in this region better known for its reds, but here we have a beautiful example of what the region can produce in this wine of immense charm that punches well above its weight in terms of the pleasure/price ratio.

FICHE TECHNIQUE

Appellation

AOP Languedoc

Millésime

2021

Cépages

White Grenache 40% - Roussanne 20 % - Viognier 20 % - Vermentino 20 %

Rendement

45 HL / Ha

Degré

13 % alc./vol

Terroir

In view of the huge variety of terroirs in the Languedoc, we seek out those that offer the best expressions of our chosen grape varieties. Our 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.

Élevage

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