

**Wicked Cellars Tasting Notes**  
**Saturday, September 22nd, 2:00 p.m. to 5:00 p.m.**  
**Greeting Fall with Great (Yet Affordable) Wines**  
**From**  
**France's Languedoc**

**\$10 Tasting Fee**



**Jerome Calmes**, owner of **Oinos Vin de Méditerranée**, is a clever young Frenchman just a decade out of oenology school with a better idea about making wine in his beloved Languedoc. Instead of moving away to solve the problems of the constant heat, he hiked up into the surrounding Caroux Mountains and found a vineyard site with a microclimate that gave him the cool nights and less heat that he needed.

Planting his vineyard on the highest plateau of the hills above Minervois produced dramatic results. His grapes are higher in acidity, hang longer without going over-ripe, and express a wonderful purity that hotter vineyards just can't produce.

Add in the stony limestone soil bestowed on his avant-garde vineyard and Jerome's ability to extract the most exquisitely fragrant flavors and you'll discover why **Les Perles de Méditerranée** wines are truly the 'Pearls of the Mediterranean'.

**2011 Les Perles de Méditerranée Piquepoul \$10.99**



Wines made from the ancient Piquepoul grape, were once famous for their bracing acidity. In fact, Piquepoul translates as "lip-stinger". Today it's well suited to the Languedoc's warm coastal Mediterranean climate because it retains its wonderful acidity despite the heat. Crisp and refreshing, this spectacular bargain shows off citrus, yellow plums, white flowers and a nice minerality that pairs well with grilled chicken.

**2011 Les Perles de Méditerranée Chardonnay \$10.99**

The Languedoc is a natural home for Chardonnay, a grape that thrives on hot summer months to ripen the fruit properly. This wine with its wonderfully approachable and attractive style is a prime example of the Languedoc's vast quality improvement in recent years.

### **2008 Les Perles de Mediterranée Merlot, Vin de Pays d'Oc \$9.99**

This Merlot grown high in the hills above Minervois follows Jerome Calmes' personal school of quality assurance far above and beyond the call of other Vin de Pays wines and offers great value at the same time. Full, fruity and generous, this is a red wine for merriment and easy drinking.

### **2009 Les Perles de Mediterranée Syrah Vin de Pays d'Oc \$10.99**

Sporting loads of spicy black cherry fruit, violets, minerals and subtle garrigue, the wine is medium bodied with a fresh, elegant character and ripe fruit. It's a perfect deck party, tailgate or barbecue wine!

### **2009 Oinos Les Capucins AOC Coteaux du Languedoc Rouge \$10.99!**



This passionate blend of Syrah and Grenache also comes from Jerome Calmes, producer of the Les Perles de Mediterranée wines. Named for the rabbits that inhabit his vineyard's Caroux Mountains, it's a first cousin to Côtes du Rhône reds. It has a bigger spice component and a softer and plusher palate showing beautiful berry, ripe cherry, and red plum flavors, along with lovely terroir notes in a serious Languedoc red that we all can afford!