# Wicked Cellars Tasting Notes: Our September Art Walk Saturday, September 21st, 4:00 to 7:00 p.m. Exploring the Languedoc

#### \$10 Tasting Fee!

Founded in 1995 by Jérôme Joseph, Calmel + Joseph is a wine trading company with its head office in the famous medieval city of Carcassonne smack dab in the heart of the Languedoc Roussillon region.

Languedoc Roussillon is one of the most important wine growing area in the world where the production of quality wines is increasing exponentially in Vins de Pays d'Oc as well as A.O.C wines. Calmel + Joseph specializes only in wines that allow them to focus their attention on grape growing and production, giving technical advice and assistance to their wine growers as they continue their search for new wines to meet the needs of a growing market.

## Domaine Bergon (Calmel + Joseph) Vermentino Sur Lie 2012 \$13.99

Vermentino is a Mediterranean grape variety, prominent in Spain, Italy and recently in the Languedoc. The Sur Lie in the name means that after fermentation the wine is left for a time on the remains of the yeast after fermentation, giving the wine greater depth of flavor.

This bottle presents lots of refreshing citrusy flavor and its extra bit of aging fills it out the wine, giving it a richer feel. Try matching it with pesto, seafood or roast vegetables.

#### Calmel + Joseph Saint Chinian 2011 \$16.99

Crimson in color, with a black olive and tapenade nose, this blend of Syrah, Grenache and Carignan from the Saint Chinian appellation presents a palate tense with mineral and iodized notes perhaps from the schist soil in which the vines grow. The wine's well

integrated and extremely elegant tannins provide a final pleasurable highlight to each swallow.

#### Calmel + Joseph Minervois 2011 \$16.99

The color of this 60/40 blend of Minervois Syrah and Grenache is an intense crimson with purple hints. Its powerful nose is marked by notes of wild scrubland and earthy humus, and in the mouth rich notes of ripe fruits, prunes and dried figs coat the taste buds after the first mouthful. Finally this powerful wine finishes almost softly.

### Domaine Bergon (Calmel + Joseph) Petit Verdot 2011 \$14.99

The Bergon family has produced wine in the Languedoc region of Southern France since 1905. This Petit Verdot, a rarity for the region, is beautifully elegant and powerfully expressive, offering a very classy nose of leather, meat, tobacco, citrus and a whole load of black cherry, blackcurrant, bramble, forest floor and kirsch.

On the palate, it boasts a tannic grip, but is ever so fruity, with dark, herb-infused fruits and citrus combining beautifully in a wine of real freshness and verve.

### Ermitage du Pic Saint Loup Rouge "Ste. Agnes" 2010 \$29.99

Legends converge at the Ermitage du Pic St-Loup that dates from the Middle Ages, as the former home of the bishops of Maguelone. The limestone "pic" perched above the vineyards was named for the legendary Saint Thieri Loup, one of three pious, crusading, brothers and suitors to the beautiful Bertrade. After her untimely death, Loup became the hermit of the winery's name.

Produced by the three Ravaille brothers, this Cuvée St. Agnes 2010 is a biodynamically and organically farmed red Rhone blend from the Coteaux du Languedoc that Robert Parker rated at 88 out of 100 points. Try it yourself on Saturday, and we'll keep track of your score for it and report back our customers' rating in next week's newsletter!