



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE SENTIER

Lovely deep purple, with notes of red fruit such as cherry and pomegranate. Superb tension on the nose, with notes of garrigue, spices such as cinnamon and white pepper, and a freshness that is reflected on the palate, without exuberance. A festival of summer fruits in the mouth... black fig, a touch of citrus, wild cherry... with a poised, spicy, and unquestionably riper finish than the previous vintage, silky tannins and incredible balance. The younger sibling of our Magdeleine, Le Sentier finds in the Domaine's terroir, so atypical for our region, a highly original source of expression for this classic Burgundy grape.

FICHE TECHNIQUE



Appellation

IGP Pays d'Oc

Millésime

2020

Cépages

Pinot Noir Organic Agriculture

Degré

12.5.% alc. /vol

Terroir

Sandy limestone clay. The soils are composed of 20% sand, which allows for good aeration and drainage. The vineyard, which is the most continental in the Corbières appellation, sits at 250 metres altitude and benefits from important thermal amplitude (the difference in temperature between day and night) which is perfect for the good development and typicity of Pinot Noir.

Vinification

The grapes are destemmed and sorted. Fermentation takes place at around 25°C. Daily punching down during alcoholic fermentation and moistening of the cap towards the end of maceration. Vatting for 3 weeks. Malolactic fermentation takes place after clarification in concrete vats.

Élevage

In concrete tank, very light filtration.

RÉCOMPENSES



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Falstaff Pinot Noir Trophy 2021

91/100