



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE SENTIER

Purplish cherry red in colour with pretty, ruby highlights. An intense nose whose freshness and red fruit notes are astonishing, beginning with redcurrant and cherry and progressively developing floral rose notes, tobacco leaf, curry, and black pepper. The palate charms with its measured tension, without exuberance, and its discreet, subtly elegant tannins. At first spicy, it glides quickly into summer fruit such as wild cherry, blackcurrant, pomegranate and a touch of citrus to finish with great poise and restraint.

With its partial barrel ageing, this younger sibling of our Magdeleine offers the expression of the Domaine's terroir, so atypical of our region, which gives birth to a very original rendition of this great Burgundy grape.

FICHE TECHNIQUE



Appellation

IGP Pays d'Oc

Millésime

2022

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 25°C during 15 days. Punching down once a day from the beginning of fermentation until 1060 density is attained. Light moistening of the cap daily during the maceration period. Malolactic fermentation takes place after clarification in concrete vats. Light moistening of the cap daily towards the end of maceration.

Élevage

- 80% in concrete vats



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- 20 % in barrels
- Aged for 6 months

RÉCOMPENSES

Jancis Robinson feb 2024
16,5/20