

PIC-SAINT-LOUP
LE PIC

A lovely ruby red with bright reflections and a strikingly expressive nose of pink grapefruit, small red berry fruit, peppermint, aniseed, dill, and wild sage which after airing reveals black pepper, notes of resin, laurel, and bitter orange. A palate of great tension, purity, and verticality. The tannins are smooth and less dry than usual. There is incredible amplitude in the mouth, with tangy red fruit such as arbutus, but also blueberry, ginger, and fresh peat before finishing on refined notes of dark chocolate. A wine with an elegance and personality that do honour to its altitude terroir worked according to biodynamic principles.

FICHE TECHNIQUE

Appellation
AOP PIC SAINT LOUP

Millésime
2024

Cépages
Syrah 30 %, Grenache 30 %, Carignan 20 %, Cinsault 10 %, Mourvèdre 10 %

Degré
13.5 % alc. /vol

Terroir
Hard and soft limestone, conglomerate, dolomite rock, marl.

Vinification
The grapes are hand-picked and transported in small crates to the cellar where they are vinified by zone and by variety. They are destemmed and not crushed and fermented with indigenous yeasts. Pumping over at the beginning of alcoholic fermentation then cap punching until this is complete. Vatted for 25 days at 28°C in concrete vats. Unfined.

Élevage
- Concrete vats: 40 %
- 20 hl foudre: 60 % for 12 months

PALMARÈS

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PALMARÈS

Bettane & Desseauve
91/100

Jeb Dunnuck 2025
91/100

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