



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE ROI CINSULT

A brilliant light red with beautifully gleaming reflections. The nose offers deliciously crunchy notes of fresh grapes, redcurrant, and raspberry, finishing on laurel and white pepper. With discreet tannins and a light, supple texture, the palate offers delicate aromas of strawberry and cherry before rising to finish on thyme flowers and star anise. Here Cinsault is elevated to the rank of King of Grapes in this new free-spirited, organic wine. Le Roi Cinsault, Long Live the King!

FICHE TECHNIQUE



Appellation

Vin de France

Millésime

2024

Cépages

100% Cinsault

Degré

11.5% alc./vol

Terroir

Limestone clay.

Vinification

The entire winemaking process is carried out without the addition of sulphites. The grapes are hand-picked, destemmed, but not crushed. The onset of alcoholic fermentation is spontaneous, at a controlled temperature of 24°C over a period of 10 days. Light pumping over daily. Once alcoholic fermentation is complete the vat is immediately drawn off and malolactic fermentation takes place shortly afterwards.

Élevage

100% in concrete vats

Aged for 3 months

RÉCOMPENSES

Jancis Robinson feb 2024

16,5/20



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon

PRESSE

Mag Harpers Wine & Spirit: Get engaged - 02/2024

