



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE SENTIER

A lovely purple coloured wine with a nose of cherry, redcurrant but also pomegranate, accompanied by a spicy touch of fresh coriander and white pepper. In the mouth the tannins are fine and elegant, offering superb structure. Aromas of wild cherry and raspberry interweave with black pepper, fennel and a very original finish of dried apricot. Le Sentier draws from the Domaine's terroir, so atypical for our region, a highly original expression for this great Burgundy grape.

FICHE TECHNIQUE



Appellation

IGP Oc Pinot Noir

Millésime

2024

Cépages

Pinot Noir 100%

Degré

12 % alc. /vol

Terroir

Sandy clay and limestone. The soils contain 20% sand, providing good aeration and drainage. The vineyard is situated at an altitude of 250 m, allowing a wide temperature range between day and night. This encourages the Pinot Noir grape to flourish and develop its distinctive character.

Vinification

Hand-picked and sorted. 85% destemmed, with the remaining 15% added in whole clusters as the vat is filled. Fermentation takes place at 25°C for 15 days. One or two punch downs between the beginning of fermentation until 1060 density is attained. Brief pumping over each day during the whole period of alcoholic fermentation. Malolactic fermentation takes place on clear wine after settling in concrete vats.

Élevage

Concrete vats : 80% of the volume

Barrels : 20% of the volume

Duration : 6 months