



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA MAGDELEINE

A deep ruby red with garnet highlights. The nose opens elegantly on notes of laurel and juniper berry, before revealing more atypical aromas of noble rust, cherry, dried tobacco leaf and a touch of eucalyptus. The palate is incredibly refined and elegant, opening with cherry and green fig, prolonged by touches of aniseed and humus, stretching away to a finish of nutmeg and delicate, almost powdery, mocha notes. The tannins, of remarkable finesse, combine elegance and freshness in a fine and subtle mineral weft.

FICHE TECHNIQUE



Appellation

IGP Val de Dagne

Millésime

2021

Cépages

Pinot Noir 100%

Degré

13 % alc. /vol

Terroir

Sandy limestone clay

Vinification

As with all of our estate wines, once the harvest date has been determined, we carry out strict sorting on the bush to ensure that we pick only the best bunches, that are both perfectly healthy and ripe. Once picked, they are placed in small crates and transported to the cellar. 85% are destemmed, with 15% remaining in whole clusters, and they are then delicately transferred into the vat by conveyor belt.

Absolutely nothing is added, neither sulphites nor yeasts, and fermentation starts spontaneously. The cap is moistened a few times during the vatting period that lasts 3 weeks, and the temperature is adjusted as necessary.

Once the wine has been approved by tasting, it is run off and then racked into barrels following natural sedimentation for 7 days. Malolactic fermentation takes place later in barrel.

Élevage

Barrels: 100 % du volume (20 % new, 40 % 1 wine old)



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RÉCOMPENSES

Decanter

91/100