



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## LA MAGDELINE

Pale ruby red with garnet highlights. The nose opens elegantly with cherry and chocolate, before revealing more atypical aromas of leather and juniper berry. In the mouth earthy notes mingle with tobacco leaf and mocha to finish with a touch of menthol. The fine, elegant, and fresh tannins underpin a subtle mineral weft of great finesse.

### FICHE TECHNIQUE



#### Appellation

IGP Val de Dagne

#### Millésime

2022

#### Cépages

100% Pinot Noir

#### Degré

13 % alc. /vol

#### Terroir

Argilo, sablonneux, calcaire

#### Vinification

As with all of our estate wines, once the harvest date has been determined we carry out strict sorting in the vineyard to ensure that we pick only the best bunches, that are both perfectly healthy and ripe. Once picked and placed in small crates they are transported to the cellar. 85% are then 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. Fermentation starts spontaneously. The cap is moistened a few times over the 2 weeks in vat, with the temperature being adjusted as necessary, and depending on the vigour of the natural yeasts. 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% of volume (20% new wood, 40% barrels of 1 wine, 40% barrels of 2 wines)

Duration: 6 months