



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE SENTIER

A beautiful, intense purple-red colour. The wine charms with an expressive nose of sour cherry, blackcurrant and pomegranate, lifted by refreshing notes of mint and delicate hints of vanilla and green curry. On the palate, cherry and blackberry unfold with generous fruitiness, complemented by notes of black pepper and tobacco leaf. Fine, elegant tannins provide lovely structure and lead to a harmonious finish. A captivating red wine, combining vibrant fruit, subtle spice and refined elegance.

TECHNICAL SHEET



Appellation

IGP Pays d'Oc

Vintage

2025

Varieties

100% Pinot Noir

Alcohol

12.5% 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-harvested and rigorously sorted, this wine is carefully crafted to preserve the full finesse of the fruit. 85% of the grapes are destemmed, while the remaining 15% are incorporated as whole bunches, bringing freshness and complexity. Fermentation takes place at around 25°C over 15 days, with gentle punch-downs followed by daily pump-overs to achieve a precise extraction of colour, aromas and structure. After settling, malolactic fermentation takes place in concrete vats on clean wine, preserving purity, balance and elegance.

Ageing

Concrete vats : 80% of the volume

Barrels : 20% of the volume

Aging period : 6 months