



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE SENTIER

Ruby red glimmering with garnet highlights. The first nose is intense and wonderfully fresh, with red fruit such as cherry and pomegranate followed by floral notes that appear progressively, with rose giving way to laurel and finally white pepper. In the mouth we perceive a lovely, understated tension and fine, elegant tannins. The first palate gives us a cornucopia of summer fruit... wild cherry, strawberry, and redcurrant, with a touch of citrus, and the finish, all in verticality, offers spicy notes of cinnamon, pepper, and clove. With its partial barrel ageing, this younger sibling of our Magdeleine offers the expression of the Domaine's terroir, so atypical of our region, which gives birth to a very original rendition of this great Burgundy grape.

FICHE TECHNIQUE



Appellation

IGP Pays d'Oc

Millésime

2021

Cépages

100% Pinot Noir

Degré

12.5 % alc./vol

Terroir

Sandy limestone clay. The soils are composed of 20% sand, which allows for good aeration and drainage. The vineyard, which is the most continental in the Corbières appellation, sits at 250 metres altitude and benefits from important thermal amplitude (the difference in temperature between day and night) which is perfect for the good development and typicity of Pinot Noir.

Vinification

The grapes are destemmed and sorted. Fermentation takes place at around 22-25°C during 20 days. Punching down once a day from the beginning of fermentation until 1020 density is attained. Daily punching down during alcoholic fermentation and moistening of the cap towards the end of maceration. Malolactic fermentation takes place after clarification in concrete vats. Light moistening of the cap daily towards the end of maceration.

Élevage

- 80% in concrete vats



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- 20 % in barrels
 - Aged for 6 months
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