LE ROI CINSAULT

A brilliant light red with beautifully gleaming reflections. The nose offers deliciously crunchy notes of fresh grapes, redcurrant, and raspberry, finishing on laurel and white pepper. With discreet tannins and a light, supple texture, the palate offers delicate aromas of strawberry and cherry before rising to finish on thyme flowers and star anise. Here Cinsault is elevated to the rank of King of Grapes in this new free-spirited, organic wine. Le Roi Cinsault, Long Live the King!

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2024

Cépages
100% Cinsault

Degré
11.5% alc./vol

Terroir
Limestone clay.

Vinification
The entire winemaking process is carried out without the addition of sulphites. The grapes are hand-picked, destemmed, but not crushed. The onset of alcoholic fermentation is spontaneous, at a controlled temperature of 24°C over a period of 10 days. Light pumping over daily. Once alcoholic fermentation is complete the vat is immediately drawn off and malolactic fermentation takes place shortly afterwards.

Élevage
100% in concrete vats
Aged for 3 months

PALMARÈS

Jancis Robinson
16/20

Decanter

www.calmel-joseph.com

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90/100

Jancis Robinson feb 2024
16,5/20

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