LE SENTIER

A lovely purple cherry coloured wine with a nose of redcurrant, black and red cherry, and blackcurrant finishing with good tension on notes of cinnamon and coffee beans. Supremely fresh in the mouth, as always, without exuberance, with silky, harmonious tannins. Opening with summer fruit such as black fig, pomegranate, and juicy wild cherry it evolves to spicy white pepper, curry, and smoky and vanilla notes. The younger sibling of our cuvée Magdeleine, Le Sentier finds in the Domaine's terroir, so atypical of our region, a highly original source of expression for this great Burgundy grape.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2023

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
Hand-picked and sorted. 85% destemmed, with the remaining 15% added in whole clusters as the vat is filled. Fermentation takes place at 25°C during 15 days. Punching down once a day from the beginning of fermentation until 1060 density is attained. Brief pumping over each day during the whole period of alcoholic fermentation. Malolactic fermentation takes place after clarification in concrete vats.

Élevage
80% in concrete vats
20 % in barrels
Aged for 6 months

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

www.calmel-joseph.com

DOMAINE CALMEL & JOSEPH - CHEMIN DE LA MADONE - 11800 MONTIRAT - FRANCE - T 33 (0) 468 720 988 - F 33(0) 468 726 164
SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419