LE SENTIER

A lovely purple coloured wine with a nose of cherry, redcurrant but also pomegranate, accompanied by a spicy touch of fresh coriander and white pepper. In the mouth the tannins are fine and elegant, offering superb structure. Aromas of wild cherry and raspberry interweave with black pepper, fennel and a very original finish of dried apricot. Le Sentier draws from the Domaine's terroir, so atypical for our region, a highly original expression for this great Burgundy grape.

FICHE TECHNIQUE

Appellation
IGP Oc Pinot Noir

Millésime
2024

Cépages
Pinot Noir 100%

Degré
12 % 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-picked and sorted. 85% destemmed, with the remaining 15% added in whole clusters as the vat is filled. Fermentation takes place at 25°C for 15 days. One or two punch downs between 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 on clear wine after settling in concrete vats.

Élevage
Concrete vats : 80% of the volume
Barrels : 20% of the volume
Duration : 6 months

PALMARÈS

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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

PALMARÈS

Decanter 2026
87/100

Decanter 2025
88/100

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