



Domaine Calmel & Joseph Le Sentier **Organic** 2021 IGP Pays d'Oc, Languedoc-Roussillon Calmel & Joseph, France



eCommerce # 33015 | 12.5% alc./vol. | \$20.95

Organic



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.

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).



Vinification:

The grapes are destemmed and sorted. Fermentation at ~23°C during 20 days. Daily punching down during alcoholic fermentation and moistening of the cap towards the end of maceration. Malolactic fermentation after clarification in concrete vats. Light moistening of the cap daily towards the end of maceration.

Ageing: 80% in concrete vats, 20% in barrels for 6 months.

Variety: Pinot Noir 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect partner for grilled tuna, duck with orange, mushroom omelette and paté en.

Falstaff Pinot Noir Trophy (20vntg)

91p

