



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

eCommerce # 33016 | 12.5% alc./vol. | \$20.95

Organic



Pale yellow, with golden highlights glittering with green. The nose is subtle and delicate, revealing acacia flowers and white peach, mango and ripe lemon, and a touch of aniseed. In the mouth, the balance of the tannins, the maturity and the freshness of the attack are astounding. It is an exemplary wine that is vibrant with energy, with a very Mediterranean palette of aromas taking in dill, mint, and aniseed, then after airing in the glass the tension eases to reveal vine peach, apricot, elderflower, and a hint of liquorice. Due to its continental position, the Domaine's terroir gives us wine profiles of great elegance that promise magnificent evolution in the bottle.

Terroir:

Sandy clay and sedimentary limestone hillsides. 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 picked early in the morning, destemmed and directly pressed for 3 hours. Static settling (48h at 5°C) then enables us to obtain a very clear must. Fermentation took place at 16°C, protected from the air, to preserve the maximum freshness and fruit of the aromas.

Ageing: 100% in concrete vats for 12 months.

Variety: Roussanne 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect partner for stuffed calamari, seafood tagliatelle, bouillabaisse and eel stew.



Jancis Robinson

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