

Servicing Star Markets Locally

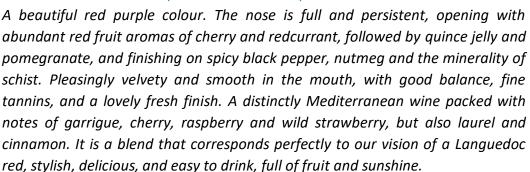




LES SACRES ROUGE 2021

AOP Languedoc Calmel & Joseph, France

eCommerce # 42529 | 14.0% alc./vol. | \$18.95





Grenache comes from the splendid granite and schist soils in the northwest of the Roussillon. The Syrah is planted in limestone clay soils in the Minervois, and superbly fresh Mourvèdre grows on parcels of red clay close to the Salagou lake.

Vinification:

Traditional vinification with total destemming and 50% partial crushing. Once alcoholic fermentation has kicked off, daily light pumping over is carried out until a density of 1020 is obtained. This is followed by a two-minute daily cap moistening until the wine is run off. Malolactic fermentation takes place on racked wine one week after running off.

Ageing: In concrete tanks for 6 months

Varieties: Syrah 40%, Grenache 40%, Mourvedre 20%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for game dishes, pasta and risotto, stew and grilled vegetables. Try it with turkey fillet with mushrooms.

Decanter WWA

Bronze



