

Representing Star Producers Globally,



Servicing Star Markets Locally



## LES SACRES ROUGE 2021

AOP Languedoc

Calmel & Joseph, France

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



*A beautiful red purple colour. The nose is full and persistent, opening with abundant red fruit aromas of cherry and redcurrant, followed by quince jelly and pomegranate, and finishing on spicy black pepper, nutmeg and the minerality of schist. Pleasingly velvety and smooth in the mouth, with good balance, fine tannins, and a lovely fresh finish. A distinctly Mediterranean wine packed with notes of garrigue, cherry, raspberry and wild strawberry, but also laurel and cinnamon. It is a blend that corresponds perfectly to our vision of a Languedoc red, stylish, delicious, and easy to drink, full of fruit and sunshine.*

### **Terroir:**

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 raked 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**