

Representing Star Producers Globally,



Servicing Star Markets Locally

Domaine Calmel & Joseph Le Sentier **Organic** 2020 IGP Pays d'Oc, Languedoc-Roussillon Carmel & Joseph, France



eCommerce # 541614 | 12.5% alc./vol. | \$25.95 *subject to change

Organic



Lovely deep purple, with notes of red fruit such as cherry and pomegranate. Superb tension on the nose, with notes of garrigue, spices such as cinnamon and white pepper, and a freshness that is reflected on the palate, without exuberance. A festival of summer fruits in the mouth... black fig, a touch of citrus, wild cherry... with a poised, spicy, and unquestionably riper finish than the previous vintage, silky tannins and incredible balance. The younger sibling of our Magdeleine, Le Sentier finds in the Domaine's terroir, so atypical for our region, a highly original source of expression for this classic 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 ~25°C. Daily punching down during alcoholic fermentation and moistening of the cap towards the end of maceration. Vatting for 3 weeks. Malolactic fermentation after clarification in concrete vats.

Ageing: In concrete tank, very light filtration.

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 91p



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