

Representing Star Producers Globally,



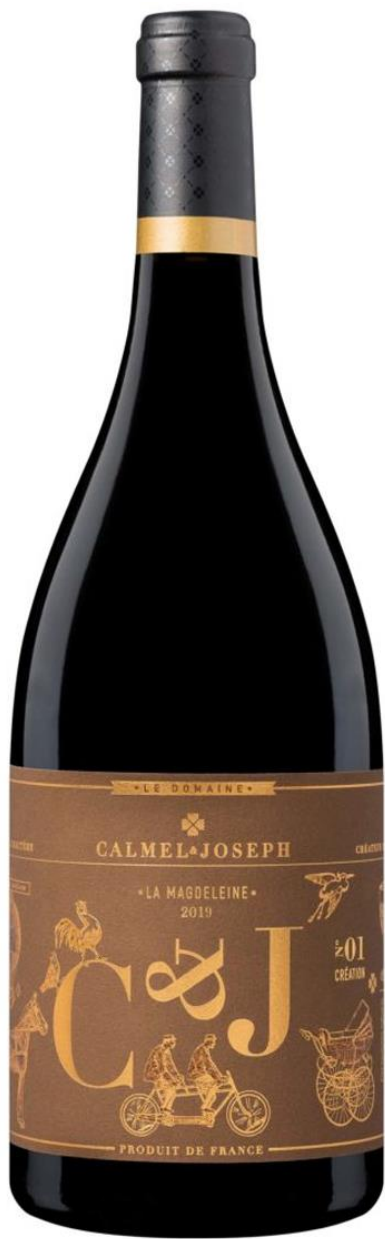
Servicing Star Markets Locally



Domaine Calmel & Joseph Magdeleine Organic 2019 IGP Val de Dagne, Languedoc-Roussillon Calmel & Joseph, France

eCommerce # 556802 | 13.0% alc./vol. | \$82.95 *subject to change

Organic



Gleaming cherry red with scarlet flashes. The nose is very expressive and elegant with notes of black cherry and peppermint. The barrel ageing gives toasted and lightly vanilla notes. The 300metres of altitude of our parcels explains the unexpected freshness and tension on the first palate. The tannins are fine and elegant. Lovely smoky notes mingle with small red berry fruit and spices. This wine has been tended with the greatest of attention from the vine to the cellar, it offers the potential of huge ageing potential. Only 3,200 bottles were produced.

Terroir:

The estate currently covers 200 Ha of vineyards, fields, woods and garrigue scrubland, of which 160 Ha surround the estate buildings. The estate is unusual for the Corbières appellation, it is located in its most continental part, in the commune of Montirat in the Val de Dagne and listed as "Terroir de Serviès." Located at an altitude of ~270 metres. Pinot Noir vineyards on sandy clay limestone soils are in its highest part at 300m. 2019 is the second vintage for this wine. It was a hotter year than 2018.

Vinification:

The berries rigorously sorted on the bush. Harvested at cool early morning. Once laid in crates, the grapes were transported to the cellar and then 85% were destemmed and lifted gently into the vat on a conveyor belt. The remaining 15% were added in whole bunches while the vat was being filled. Nothing else was added, no additives, no sulphites, no yeasts. Fermentation kicked off naturally. The cap was moistened occasionally during the 4-week vatting period. Once the wine had been approved by tasting, it was run off into barrels after natural sedimentation over 7 days, with malolactic fermentation taking place in barrel.

Ageing: 6 months in barrels one wine old. No fining.

Variety: Pinot Noir 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect partner for grilled red meat, chicken, vegetable salads and cheeses.

Jancis Robinson
JancisRobinson.com



Jancis Robinson
Wine tasting CIVL
Decanter WWA

17p
Coup de cœur Le Repaire de Bacchus
Silver

Tel: 416-767-8639 | info@unitedstars.ca | www.unitedstars.ca