



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LE ROI CINSULT

A brilliant soft red with beautifully gleaming reflections. The nose offers deliciously crunchy notes of fresh raspberry, apricot, and mango, evolving towards laurel, black pepper, and fresh mint. The clean, clear-cut palate with its discreet tannins and light, supple texture first reveals wild strawberry, blackcurrant, dried fruit, and fresh almond before gaining in amplitude to finish on thyme flowers, star anise and superb mineral notes.

Here Cinsault is elevated to the rank of King of the Grapes in this new free-spirited, natural wine.

FICHE TECHNIQUE



Appellation

Vin de France

Millésime

2023

Cépages

100% Cinsault

Degré

11.5% alc./vol

Terroir

Limestone clay.

Vinification

The entire winemaking process is carried out without the addition of sulphites. The grapes are hand-picked, destemmed, but not crushed. The onset of alcoholic fermentation is spontaneous, at a controlled temperature of 24°C over a period of 10 days. Light pumping over daily. Once alcoholic fermentation is complete the vat is immediately drawn off and malolactic fermentation takes place shortly afterwards.

Élevage

100% in concrete vats

Aged for 3 months

RÉCOMPENSES

Jancis Robinson feb 2024

16,5/20



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- 2 -

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