



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA MAGDELEINE

A brilliant ruby red with garnet highlights. The nose is elegant, opening on cherry, juniper berry, and black pepper before evolving to notes of cacao and menthol. The palate surprises us once again in this vintage with its extraordinary freshness. The tannins are fine and velvety, and the aromas mingle cherry and lovely smoky notes, but also blackcurrant, mint, forest floor, cinnamon and coffee beans. A wine made from grapes grown on our "La Magdeleine" parcel in the heart of the estate surrounded by woodland and garrigue, its altitude, its freshness, and its structure augur superb cellaring potential. A mere 2,107 bottles were produced of this exceptional wine.

FICHE TECHNIQUE



Appellation

IGP Val de Dagne

Millésime

2020

Cépages

100% Pinot Noir

Degré

13 % alc. /vol

Terroir

Sandy clay limestone

Vinification

As with all of our estate wines, once the harvest date has been determined, we undertake strict sorting on the bush to ensure that we pick only the best bunches, that are both perfectly healthy and ripe. Once picked, they are placed in small crates and transported to the cellar where they are 85% destemmed, with 15% remaining in whole clusters, and delicately transferred into the vat by conveyor belt. Absolutely nothing is added, neither sulphites nor cultured yeasts, and fermentation starts spontaneously. The cap is moistened a few times during the vatting period that lasts 3 weeks, and the temperature is adjusted according to requirements.

Once the wine has been validated by tasting, it is run off and then racked into barrels following natural sedimentation for 7 days. Malolactic fermentation takes place later in barrel.

Élevage

100 % in barrel (20 % new, 40 % one wine old, 40% 2 wines old) for 6



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months

RÉCOMPENSES

James Suckling 2024
91/100

Jancis Robinson feb 2024
17,50/20