

Cuvée Sextant Corbières Rouge, 2022



Ref: 00188/FR



About the producer

Excellence since 1933. Orfée's ambition is to share their values, know-how and philosophy through exceptional wines. They choose the best plots of land and manage them in the most natural way. From generation to generation, the winegrowers have passed down their experience and know-how, making Orfée one of the finest wineries of the Languedoc and Corbières wine region. Wine lovers, wine merchants and even the best sommelier of the world, Andreas Larsson, praise the quality of their wines. Over the last 5 years, Celliers d'Orfée have won more than 210 medals and in 2021 we were one of the most awarded wineries in France.

Wine growing / wine making

Terroir of Boutenac, clay & limestone soil. Carbonic maceration, 15 to 21 days of cuvaïson. Ageing in new oak barrels for 12 months.

Tasting notes

Deeply coloured. Intense and complex nose, with aromas of chocolate, roasted and candied black fruits. On the second nose, spicy aromas such as cloves emerge. On the palate rounded and fleshy, with aromas of vanilla and candied black fruit. A spicy and peppery mid-palate, and melting tannins. The finish is complex, combining candied black fruit and roasted notes.

95/100 Decanter Magazine.

Food pairing

Venison, wild boar, duck, red peppers and tomatoes stuffed with garlic, rosemary, thyme and rice, lamb with anchovies, rosemary and garlic.

Technical details

Varieties:

70% Syrah

30% Carignan

Closure: Natural cork

ABV: 14.5%

Colour: Red

Style: Still

Case size: 6 bottles

Oak Ageing: 12 months in

French oak