

CLASSIC Red 2016

AOP Saint-Chinian

HIGH ENVIRONMENTAL VALUE CERTIFIED

Soils:	Clay and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Carignan, Mourvèdre) and Schist (Grenache, Syrah, Mourvèdre)
Grape varieties:	Grenache: 39 %, Carignan: 22 %, Mourvèdre: 22 %, Syrah: 17 %,
Harvest:	By hand, in small crates with sorting
Harvest date:	September 16 to October 5
Vinification:	Traditional, with 4 to 6-week vatting times.
Maturing:	Concrete tanks and barrels (for Syrah and Mourvèdre) on the lees.
Treatment of the wine:	Not fined or filtered
Alcoholic content:	13.5 % vol.
Packaging:	Bordeaux bottles 75 cl and 1.5 l

Tasting notes:

This wine has a very mellow, typical aroma profile with notes of cocoa, spices, pepper, blackcurrant and Morello cherries. These aromas are joined on the palate with hints of thyme, liquorice, coffee and smoky notes. The structure is well-rounded and fresh, offering a pleasingly long finish on notes of roasted coffee.

Serving suggestions:

Considering its structure and freshness, this wine may be enjoyed with a wide range of dishes. Its typical aromas mean that it is well-suited to Mediterranean food, but it has a much broader potential.

To do full justice to the wine, it should be served at a temperature of around 18 °C.

