



CLASSIC Red 2022

AOP Saint-Chinian

Organic farming (AB)



Soils:	Clay and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Carignan, Mourvèdre) and Schist (Grenache, Syrah, Mourvèdre)
Grape varieties:	Grenache: 49 %, Carignan: 21 %, Mourvèdre: 18 %, Syrah: 12 %,
Harvest:	By hand, in small crates with sorting
Harvest date:	September 8 to 27
Vinification:	The grapes are destemmed, crushed and not sulfited at harvest. Traditional vinification, 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.

Tasting notes:

The bouquet of this wine mixes aromas of red fruits, especially cherry with a hint of liquorice on a background of scents of garrigue (thyme, rosemary, cistus ...). This aromatic palette is based on a very round structure in the mouth with supple tannins but which highlight a beautiful freshness.

Serving suggestions:

Given its very supple structure and finesse, this wine will express itself on many dishes. Its typical character gives it of course a predilection for weddings to a Mediterranean cuisine, but its potential is much wider. For a perfect expression of this wine a serving temperature of around 16 to 18 ° C will be ideal.