

LM Red 2018
A.O.C Saint-Chinian

*High Environmental Value Certified
and conversion to Organic farming*

Soils:	Clay-and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Mourvèdre) and Schist (Grenache, Syrah, Mourvèdre)
Grape varieties:	Syrah: 33 %, Grenache: 29 %, Mourvèdre: 22 %, Carignan: 15 %
Harvest:	By hand, in small crates, with selection of the finest bunches of all the plots.
Harvest dates:	September 17 to October 1
Vinification:	In 500 l “demi-muids” with 5 to 6 weeks’ vatting time. Malolactic fermentation in barrels
Maturing:	3 years-old barrels, matured on the lees
Treatments:	Not fined or filtered
Alcohol content:	14.5 % vol.
Packaging:	75 cl Bordeaux bottles

Tasting notes:

The initial nose reveals dark fruit, particularly blackberry, aromas combined with hints of “garrigue” herbs, particularly thyme. It then opens out onto liquorice stick aromas. Wild strawberry and blueberry flavours are found on the palate, along with hints of roasted coffee, pepper and spices.

The attack is velvety but very fresh. The silky tannins support the bouquet as it lingers delightfully in the mouth.

Serving suggestions:

This rich, complex wine may be enjoyed with a wide range of dishes. However, to fully appreciate its elegance, it’s best to avoid strongly-flavoured and spicy foods.

Best served at around 18 °C. Best served at between 17 and 18°C to allow the wine to fully express its complex aromas and velvety texture.

