



## CLASSIC Red 2021 AOP Saint-Chinian

Organic farming (AB) and  
High Environmental Value (HVE) certified.



<b>Soils:</b>	Clay and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Carignan, Mourvèdre) and Schist (Grenache, Syrah, Mourvèdre)
<b>Grape varieties:</b>	Grenache: 35 %, Carignan: 26 %, Mourvèdre: 20 %, Syrah: 19 %,
<b>Harvest:</b>	By hand, in small crates with sorting
<b>Harvest date:</b>	September 13 to 28
<b>Vinification:</b>	Traditional, with 4 to 6-week vatting times.
<b>Maturing:</b>	Concrete tanks and barrels (for Syrah and Mourvèdre) on the lees.
<b>Treatment of the wine:</b>	Not fined or filtered.
<b>Alcoholic content:</b>	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.