



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN Le Saint Festin White

Brilliant gold in colour. Extraordinary complexity on the nose with delicate aromas of white flowers, fresh almond, gingerbread, and cumin. As always, Mediterranean notes of white fruit, laurel, rosemary, and broom flowers, with a few subtle oaky notes that complete the aromatic palette. Rare are white wines in the Saint Chinian appellation, and this one surprises right from the start with its minerality and tension. Expressions of Roussillon apricot mingle with almond, curry, mint, and coriander. With the passage of time, we can now confirm that evolution and the slight oxidative touches from bottle ageing contribute complexity and immense elegance to this "Saint Festin".

FICHE TECHNIQUE



Appellation

AOP Saint Chinian

Millésime

2021

Cépages

Grenache blanc 40 %, Roussanne 30 %, Rolle 20 %, Viognier 10 %

Degré

13.5 % alc./vol

Terroir

The limestone clay terroir of Saint-Chinian is better known for its red wines than its whites. But this terroir with its rocky, arid appearance is in fact very diverse. The altitude, the freshness, and the depth of some of the soils are perfectly suited to producing fine white wines.

Vinification

Destemming, direct pressing, static settling for 24 hours to conserve the lies. Thermo-regulated fermentation at 18°C for 20 days. Racking 7 days after the end of alcoholic fermentation. Aged on fine lies without sulphites at 10°C.

Élevage

- 50 % in concrete vats
- 50 % in barrels one wine old
- Partial (25% barrels) malolactic fermentation
- Aged for 12 months



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RÉCOMPENSES

Guiche Hachette des vins 2024

2*

James Suckling 2023

89/100

La Tulipe Rouge Awards 2024

89/100

Wine Enthusiast Importer Connection

89/100