

SAINT CHINIAN

Le Bric à Brac

A lovely, gleaming, ruby red. The nose is refined and well balanced with intermingled fruity and spicy aromas of plum, fig, black olive, cigar leaf, black pepper and peat. Great verticality in the mouth, which is very pure with melting tannins. A supremely fresh and vivacious attack marked by Mediterranean fragrances of thyme, tapenade and garrigue, but also more fruity notes of blackcurrant and crushed wild strawberry. A vintage of immense charm that can be cellared for several years.

FICHE TECHNIQUE

Appellation
AOP Saint Chinian

Millésime
2023

Cépages
Syrah 50 %; Grenache 30 %; Carignan 20 %

Degré
14 % al. /vol

Terroir
80% schist and 20% limestone clay

Vinification
Traditional vinification in concrete vats. The Carignan undergoes carbonic maceration at 25°C. The Syrah and the Grenache are destemmed but not crushed. Fermentation takes place at 28°C for the Syrah and 30°C for the Grenache. Malolactic fermentation of the racked wine in vat.

Élevage
6 months in concrete tank.

PALMARÈS

Sommelier Awards 2024
Bronze Medal

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