

SAINT CHINIAN
Le Saint Festin White

The terroir of Saint Chinian is better known for its reds than its whites, but this apparently arid and rocky land is in fact very varied. The altitude, the freshness, and the depth of certain soils lend themselves perfectly to making fine white wines.
A gleaming, buttercup yellow wine. The nose is subtle and delicate with floral notes of peony and honeysuckle, followed by apricot, peach and cedarwood. Barrel ageing has mellowed the tannins which are fine, fresh, and elegant. The palate has superb persistence, with orange blossom and acacia flower, followed by a touch of grapefruit and finishing on soft notes of honey and almond. A wine of great ageing potential which will develop splendid oxidative notes over time.

FICHE TECHNIQUE

Appellation
AOP Saint Chinian

Millésime
2023

Cépages
White Grenache 40 %, Vermentino 30 %, Roussanne 20 %, Viognier 10%

Degré
14 % alc./vol

Terroir
Limestone clay hillsides

Vinification
Destemming, direct pressing, static settling over 24 hours to conserve the lees. Thermo-regulated fermentation at 16 - 18 °C for 15 days, with racking 10 days later to eliminate the coarse lees. Aged on fine lees at 10 °c with no added sulphites for one month, before going into barrel.

Élevage
Concrete vats: 50 %
Barrels 1 to 2 wines old: 50 %
Addition of SO2 in spring. Partial malolactic fermentation on 25% of the barrels.

www.calmel-joseph.com

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PALMARÈS

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17,5/20

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89/100

Jancis Robinson
17/20

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