


# SAINT CHINIAN

## Le Saint Festin White

The Saint-Chinian terroir is better known for its red wines than its white wines. However, this seemingly rocky and arid terroir is very diverse. The altitude, coolness and depth of certain soils are perfectly suited to the production of great white wines. This cuvée has a brilliant, golden yellow colour. The nose reveals aromas of white flowers and nectarine, followed by notes of melon and apricot. A few hints of acacia blossom and fine herbs punctuate this aromatic nose. On the palate, we find notes of peach, pear, fresh almond, fennel and aniseed, all enveloped in a beautiful glycerine texture. The tannins are fresh and round, and the wine has a lovely length.

### FICHE TECHNIQUE

**Appellation**
AOP Saint Chinian

**Millésime**
2024

**Cépages**
Grenache blanc 40%, Vermentino 30%, Roussanne 20%, Viognier 10%

**Degré**
14 % alc./vol

**Terroir**
Clay-limestone slopes

**Vinification**
Destemming, direct pressing, static settling for 24 hours to retain some lees. Temperature-controlled fermentation at 16-18°C for 15 days. Racking 10 days after the end of alcoholic fermentation to remove coarse lees. Maturation on fine lees without sulphites at 10°C for one month before bottling

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



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