

SAINT CHINIAN

Le Bric à Brac

In 2015, the blend was made up of 65% vines planted on a clay-limestone soil and 35% on schist soils.
Garnet-red in colour, the wine as a fine nose with soft aromas of peat, dark fruit and spices. On the palate, the wine is forthright, clean and full of plump tannins. A sensation of mineral aromas on the first tasting gives way to very rich fruity flavours – blackcurrant and blackberry. This vintage is slightly more complex than the previous one and could easily be kept for a few years longer.

FICHE TECHNIQUE

Appellation
Saint Chinian

Millésime
2015

Cépages
Syrah 50%, Grenache 30%, Cinsault 20 %

Production
40 HL / Ha

Degré
14% alc./vol

Terroir
Schist and clay-limestone

Vinification
Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 25°C; 28°C for Grenache and Cinsault.

Élevage
12 months in concrete tank.

PALMARÈS

Raymond Chan
17.5/20 **** . This is a rich, plush and plump Saint Chinian ...

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14.5/20

www.calmel-joseph.com

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



PALMARÈS

Sam Kim (Wine Orbit) 2018
91/100

Bettane & Desseauve 2018
14.5/20

Jancis Robinson
17 /20 : This really is the aristocrat of the Languedoc appellations. Glides.

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