

SAINT CHINIAN

Le Bric à Brac

Gleaming garnet red. The refined, harmonious nose mingles spices and peat, black fruit, laurel and rosemary. The palate is clean and incisive with well-integrated tannins. The fresh, slightly mineral attack precedes a host of Mediterranean aromas such as olive tapenade and fragrant garrigue, but also fruity notes such as blackcurrant and blackberry. This is a vintage full of charm which is capable of being cellared for several years.

FICHE TECHNIQUE

Appellation
Saint Chinian

Millésime
2017

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

Sam Kim 2020
93/100

Jancis Robinson 2019
16,5

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