

SAINT CHINIAN

Le Bric à Brac

Our 2018 Saint-Chinian is an organic, terroir driven blend, with 80% coming from vines growing on slate soils and 20% from vines planted on limestone clay slopes. It is an impressive purple red colour, with a nose that is delicately fruity with touches of spice. Aromas of cherry, blackberry and laurel intermingle harmoniously. In the mouth the attack is direct and the tannins supple, and we find the same luscious fruit that gives this wine its deliciously appealing character. Organic growing methods offer us very pure, open aromas....

FICHE TECHNIQUE

Appellation
Saint Chinian

Millésime
2018

Cépages
Syrah 50%, Grenache 30%, Carignan 20%.
Organic agriculture

Production
40 HL / Ha

Degré
13.5% 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 Carignan.

Élevage
6 months in concrete tank.

PALMARÈS

Jancis Robinson 2019
16/20

La Revue du Vin de France

www.calmel-joseph.com

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